PRETTY PRAIRIE COMMUNITY

Recipe Book

Appreciation is expressed to everyone who graciously shared treasured recipes to make this a heritage collection of the art of cooking from this community.

published 1973
Pretty Prairie Times

RECIPES

Of The Pretty Prairie Community

COLLECTED BY

The Pretty Prairie Study Club

JULIA BOLINGER
MARY ALICE GRABER
THELMA HOFFMAN
LUCILE KREHBIEL
YVONNE MOSES
BETTY ROSE
LETHA SCHRAG
DIANNE SEYB
JOANN SEYB
MARGARITE SEYB
NINA SEYB
EVELYN SMITH
JERRY SOWELL
FLORENCE STEWARD
LILA WALTNER

COMPILED BY

ALMA L. GRABER

FOOD CONSULTANT

GERRY COLE

Cakes

SCRIPTURE CAKE

1. 4½ cups I Kings 4:22
2. 1½ cups Psalms 55:21
3. 2 cups Jeremiah 6:20
4. 2 cups II Samuel 16:1
5. 2 cups Song of Solomon 2:13
6. 2 cups Numbers 17:8
7. 2 T. Judges 14:18
8. 1 pinch Luke 14:34
9. 6 Isaiah 10:14
10. ½ cup Judges
11. 2 tsp. Corinthians 5:6
12. 8½ tsp. II Corinthians 9:9

After following instructions in Proverbs 23:14, pour batter into well greased loaf pans and bake for 50 minutes at 325 degrees. Cool and slice after a few John 11:9 (Recipe by Layman's National Bible Committee) Translated below.

King James edition

1. 4½ cups flour
2. 1½ cups butter
3. 2 cups sugar
4. 2 cups figs
5. 2 cups almonds
6. 2 T. honey
7. 1 pinch salt
8. 6 eggs
9. ½ cup milk
10. 2 tsp. baking powder
11. ½ tsp. nutmeg
12. 2 tsp. alspice
13. 4 tsp. cinnamon
14. 2 tsp. cloves

ANGEL FOOD CAKE

1 cup sifted cake flour; 1¼ cups sugar; 1 cup egg whites (8 to 10 eggs); 1 tsp. cream of tartar; ½ tsp. salt; ¾ tsp. vanilla; ¼ tsp. almond extract.

Sift flour and ¼ cup sugar together 4 times. Beat egg whites, cream of tartar and salt until frothy throughout. Add remaining sugar in small amounts and beat after each addition, preferably with a rotary beater. Egg whites should have fine, even texture and hold peak but not be dry. Add flavorings. Sift ¼ of the flour at a time over mixture and fold in lightly. Pour into large ungreased tube pan; cut through batter with knife or spatula to remove air bubbles. Bake on lowest shelf in 350 degree oven for 45 to 60 minutes. Invert pan and let cake cool.

BURNT SUGAR CAKE

Syrup: Brown ½ cup sugar in a heavy skillet. A wooden spoon is just right to stir this with as it browns then add ½ cup of warm water and stir as it cools and liquidifies. (Double the above amounts if you wish to ice your cake with a burnt sugar frosting.)

2¼ cups sifted cake flour; 3 tsp. baking powder; 2 tsp. salt; 1 cup sugar; 1 cup water; ½ cup bt. sugar syrup; 1 tsp. vanilla; ½ cup Crisco; 2 eggs.

Cream sugar and shortening, add egg yolks and salt then beat until light. Combine dry ingredients and add to first mix with water and burnt sugar syrup. Fold in beaten egg whites. Bake in a 350 degree oven about 25 to 30 minutes. Use layer pans or a 9x11 pan lined with waxed paper or greased and floured.

Frosting: 6 tsp. soft butter or margarine; 1 egg yolk; 5 T. burnt sugar syrup; 4 cups powdered sugar; 1 tsp. vanilla; 2 T. cream.

Cream butter and beaten egg yolk. Beat in syrup, confectioners sugar, extract and cream; add each separately and beat after each addition. Beat until smooth enough to spread.

Mrs. Wayne (Yetiva) Newcom

WHITE BUTTERMILK CAKE

1 cup shortening; 2 cups buttermilk; 3 cups sugar; 4 cups cake flour; 1 tsp. soda; 1 tsp. baking powder; 4 tsp. salt; 6 beaten egg whites.

Cream shortening and sugar (plus small amount of buttermilk). Sift dry ingredients and add to creamed mixture alternately with buttermilk. Fold beaten egg whites in last. Bake 45 minutes at 350 degrees.

Mary Krehbiel

CHOCOLATE CAKE

2 cups flour (general use); 2 cups sugar; ½ cup cocoa; 2 tsp. soda; 1 tsp. salt; add all at once. Add: 2 eggs; 1 cup Wesson oil; 1 cup buttermilk. Add 1 cup hot water; 1 tsp. vanilla.

Bake in large, greased and floured loaf pan 350 degrees for 30 minutes.

Mrs. Wilbur (Joyce) Elsworth

CHEESE CAKE

2 cups zwieback crumbs; 2 T. butter; 2 T. sugar; 4 eggs; 1 cup cream; 1 lb. cream cheese; 1 cup sugar; 2 T. flour; pinch salt; 1 tsp. vanilla.

Grind or roll a 6 oz. package zwieback. Mix crumbs with butter and 2 T. sugar, cream together. Put in spring form pan and press down firmly. Beat egg yolks and add remaining ingredients, folding in stiffly beaten egg whites last. Pour over crumbs and bake in moderate oven until browned. 1 hour at 325 degrees. Serves 10.

MAGGIE JANE'S FROSTY LAYER CAKE

1/3 cup shortening; 1 cup sugar; 2 eggs; 1 tsp. vanilla; 1 cup milk; 2 cups flour; 3 tsp. baking powder; ¼ tsp. salt.

Cream shortening, add sugar slowly beating well. Add egg yolks and vanilla; mix well. Add milk alternately with sifted dry ingredients. Mix in beaten egg whites. Bake in three greased and floured layer pans in moderate oven 20 minutes.

Spread with: 2½ cups sugar; ¾ cup boiling water; 1 tsp. baking powder; 2 egg whites; 1 tsp. lemon juice; 1 cup mixed figs, cherries and pineapple cut fine.

Boil sugar, water and baking powder without stirring until syrup spins thread. Beat egg whites until dry then add syrup slowly beating until right consistency to spread. Add flavoring and cool. Add fruit to 1/3 of the icing and spread this between layers. Cover top and sides with plain icing.

Mrs. Dean (Dorothea) Bay

OATMEAL CAKE

1¼ cups boiling water; 1 cup uncooked oats, regular or quick; ½ cup butter or margarine, softened; 1 cup granulated sugar; 1 cup firmly packed brown sugar; 1 tsp. vanilla; 2 eggs; 1½ cups sifted all-purpose flour; 1 tsp. soda; ½ tsp. salt; ¾ tsp. cinnamon; ¼ tsp. nutmeg.

Pour boiling water over oats; cover and let stand 20 minutes. Beat butter until creamy; gradually add sugars and beat until fluffy. Blend in vanilla and eggs. Add oats and mix well. Sift together flour, soda, salt and spices. Add to creamed mixture. Mix well and pour batter into a well greased and floured 9'' square pan. Bake in preheated 350 degree oven for 50 to 55 minutes.

CINNAMON CRUNCH COFFEE CAKE

Sift together: 2 cups sifted all-purpose flour; ¾ cup sugar; 1 T. baking powder; 1 tsp. cinnamon; ½ tsp. salt and ¼ tsp. nutmeg into large mixing bowl. Add: 1/3 cup shortening and 1 cup milk. Beat 1½ minutes. Add: 2 unbeaten eggs. Beat 1½ minutes. Turn ½ the batter into well greased and floured pan. Combine in small bowl: 2/3 cup firmly packed brown sugar and 2 T. flour. Cut in: 2 T. butter until particles are fine. Add: 1 cup chopped pecans. Sprinkle 2/3 of crumb mixture over batter in pan. Cover with remaining batter; top with rest of crumb mix. Bake at 350 degrees for 30 to 40 minutes. Serve warm. 9" by 9" pan size.

DATE NUT CAKE

1 cup boiling water; 1 cup chopped dates; 1 tsp. butter; 1 tsp. soda; 1 tsp. vanilla; ¼ tsp. salt; 1 cup flour; 1 cup sugar; ½ cup chopped nuts.

Pour boiling water over dates, butter, soda, vanilla and salt. Sift flour and sugar together and add nuts. Add these dry ingredients to date mixture and pour into square, 9" pan that has been oiled. Bake at 375 degrees for 25 minutes.

Mrs. William (Eileen) Reep

WHITE CAKE SUPREME

1 cup shortening; 1 7/8 cups sugar; 1 7/8 tsp. vanilla; 2 13/16 cups sifted flour; 3¾ tsp. baking powder; 1 tsp. salt; 1¼ cups skim milk; 6 stiff-beaten egg whites.

Stir shortening to soften. Gradually add sugar and cream together until light and fluffy. Add vanilla. Sift flour with baking powder and salt; add to creamed mixture with milk. Beat after each addition. Fold in egg whites. Bake at 375 degrees either in a 9" by 13" or 2 9" round pans.

Mrs. Harold (Erma) Stucky

WHITE CAKE

2 cups plus 2 T. sifted flour (general purpose); 1½ cups sugar; 4 tsp. baking powder; 1 tsp. salt; ½ cup shortening (Spry, Crisco, etc.); 1 cup milk; 1 tsp. vanilla; ½ to 2/3 cup unbeaten egg whites (4 large); ½ cup chopped nuts or semi-sweet chocolate (optional).

Heat oven to 350 degrees. Grease well and dust with flour 2 round layer pans, 8" or 9" by 1½" or a rectangular pan, 13" by 9" by 2". Sift flour, sugar, baking powder, salt into a bowl. Add shortening, milk, vanilla. Beat 2 minutes, medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add egg whites. Beat 2 minutes more, scraping bowl constantly. Carefully fold in chocolate. Pour into prepared pans. Bake layers 30 to 35 minutes. oblong, 40 to 45 minutes. Cool. Ice with y our favorite icing.

Mrs. Dale (Bessie) Huxman

GERMAN CHOCOLATE CAKE

1 cup Crisco; 2 cups sugar; 2½ cups flour; 1 cup sour milk (not soured with vinegar); 1 pkg. German chocolate (dissolved in ½ cup boiling water); 4 egg yolks; 1 tsp. soda; 1 tsp. vanilla.

Cream Crisco, sugar and egg yolks. Add ¾ of the milk alternately with flour. Dissolve soda in ¼ cup milk, beat well. Add chocolate mixture, blend then add stiffly beaten egg whites. Bake 30 to 40 minutes in a 350 degree oven or 15 to 20 minutes in layer pans.

Icing: 2 cups sugar; 1 pint heavy cream; 6 egg yolks.

Cook until thickened. Add 1 pkg. cocoanut; 1½ cups nut meats; vanilla and a spoon of butter.

Mrs. Gerald (Phyllis) Stucky

MISSISSIPPI MUD CAKE

2 sticks oleo; 4 eggs; 2 cups sugar; 1 can cocoanut; 1½ cups nut meats; 1½ cups flour; 2 T. cocoa; 1 tsp. vanilla.

Mix in usual way for cake then bake in a greased and floured pan 9'' by 13'' in 325 degree oven for 39 minutes.

Mrs. Kenneth (Dorothy) Kuhns

QUICK AND EASY ICING

¼ cup butter; ½ cup chocolate chips; ¼ cup milk; 1 cup sugar; 1 tsp. vanilla;

Mix butter, milk and sugar together and cook until mixture comes to a full boil. Add one-half cup chocolate chips and the vanilla. Beat until creamy.

Mrs. Levi (Mable) Krehbiel

PINEAPPLE UPSIDE DOWN CAKE

Put in skillet: ¼ cup butter; 1 cup crushed pineapple; 1 cup brown sugar; Cake batter: ¼ cup shortening; ½ cup milk; 1¼ cup sifted flour; 1 egg; 1¼ tsp. baking powder; ¾ cup sugar.

Cream shortening and sugar; add well beaten egg. Add flour and baking powder with milk. Pour over warm mixture in skillet. Bake 30 minutes. Turn out on large plate and serve with whipped cream.

BANANA CAKE

1 box yellow cake mix; 2 eggs; Mix together: 1 cup water and 1 tsp. soda; 1 cup mashed bananas.

Mix first four ingredients together for two minutes, then add bananas. Bake 30 to 40 minutes at 350 degrees. Cool. Frost with favorite white frosting.

Susie and Judy Schafer

DUMP CAKE

1 large can crushed pineapple; 1 can cherry pie filling; 1 large pkg. yellow cake mix; ½ cup chopped nuts; 1 cup (2 sticks) butter.

Grease 9 by 13" cake pan. Dump in undrained crushed pineapple and spread to fill corners. Then dump in cherry pie filling and smooth evenly. Dump in cake mix; sprinkling it to cover evenly. Scatter nuts over cake mix. Cut butter into patties and place on top. Don't mix ingredients dumping does it! Bake in pre-heated 350 degree oven one hour, until nicely browned or toothpick comes out clean.

APPLE CAKE

2 cups white sugar; ½ cup shortening; 2 eggs; 1 tsp. cinnamon; ¼ tsp. allspice ¼ tsp. nutmeg; 2 cups sifted flour; 2 tsp. soda; ½ tsp. salt; ½ cup chopped nuts; 4 cups chopped, peeled raw apples.

Cream shortening and sugar in a large mixing bowl. Add eggs and beat well. Sift dry ingredients together and add to creamed mixture then add apples, nuts and mix well. The batter will be stiff. Bake 40 to 45 minutes in a 350 degree oven in a 9" by 13" pan.

Mrs. Stella Brown

CHERRY BUNDT CAKE

8 oz. cream cheese; 1 cup butter; 1½ cups sugar; 1½ tsp. vanilla; ½ cup pecans; 4 eggs; 2¼ cups flour; 1½ tsp. baking powder; ½ cup maraschino cherries chopped.

Blend cream cheese, butter, and vanilla. Add eggs one at a time, beating after each addition. Sift 2 cups flour with the sugar and baking powder. Blend in remaining flour with cherries and nuts and mix in. Bake in greased tube pan one hour at 325 degrees. When cool, glaze with ½ cup powdered sugar mixed with 1 to 2 T. cherry juice.

SHERRY BUNDT CAKE

Put into a bowl: 1 large package yellow cake mix; 1 small pkg. vanilla instant pudding; 4 eggs; ¾ cup salad oil; ¾ cup sherry; 1 tsp. cinnamon or nutmeg.

Beat all for 5 minutes at medium speed. Pour into greased 10" tube pan. Bake 45 min. at 350 degrees. Turn out onto cake plate and sprinkle with powdered sugar.

Mrs. Fred (Nita) Carrithers

POPPY SEED CAKE

¾ cup poppy seed soaked for 2 hours in 1 cup milk; ¾ cup butter or oleo; 1½ cups sugar; 3 scant cups flour; 3 teaspoons baking powder; ¼ teaspoon salt; 4 egg whites.

Cream butter and sugar. Sift together flour, baking powder and salt. Add flour and milk alternately to creamed mixture. Beat well, add stiffly beaten egg whites. Bake in two layers at 375 for 25 minutes.

When cool, put together with filling: 1½ cups scalded milk (use double boiler); ½ cup sugar; 4 egg yolks; 2 tablespoons corn starch.

Pour milk over beaten mixture and return to stove. Stir constantly. When thick, and 1 cup chopped nuts and 1 teaspoon vanilla. Frost with chocolate icing.

Mrs. Bruce (Venora) Voran

TEXAS PECAN CAKE

1 lb. margarine or butter; 1 lb. brown sugar; 1 lb. pecan halves; ½ lb. glazed cherries; ½ lb. glazed pineapple (cut in chunks); 6 eggs separated; 1 and 1/3 oz. lemon extract; 2 cups flour with 1 tsp. baking powder; 2 cups flour to dredge candied fruits.

Cream butter, add brown sugar and cream well. Add egg yolks and flavoring, also 2 cups flour with baking powder. Fold in stiffly beaten egg whites. Then add fruit dredged with other 2 cups flour. Add pecan halves.

Pour into 3 loaf pans or one large tube pan well greased but not floured. Let set in refrigerator overnight. Bake at 225 degrees for 3 hours.

Melody Elsworth

PRUNE RING

1½ cups sifted flour; ½ tsp. soda; ½ tsp. salt; 1 tsp. cinnamon; ¼ cup shortening; ¼ cup sugar; 1 egg; ½ cup prune juice; 1 cup finely cut prunes; ½ cup nuts; ¼ cup chopped, candied lemon peel.

Sift flour, soda, salt, and cinnamon together. Cream shortening and sugar together until light. Add egg and beat well. Add prune juice and flour mixture alternately. Mix to a smooth batter; fold in fruit and nuts. Turn into a greased tube pan. Bake in a moderate 375 degree oven for 45 minutes. Yield: 1 9.inch ring. Serve with hard sauce.

Hard Sauce: ½ cup butter; 1½ cups sugar; 1 tsp flavoring.

Cream butter until light and fluffy. Add sugar and beat well together. Add flavoring.

Mrs. Vernon (Lucile) Krehbiel

EMMA'S SPICE CAKE

1 cup shortening; 2½ cups sugar; 1 tsp. each of cinnamon, nutmeg, cloves. You may wish to substitute for the last spice. 2½ cups sifted flour; 1¼ tsp. baking powder; 1 tsp. soda; 2/3 cup buttermilk.

Sift flour and all dry ingredients together and add to sugar mixture with remainder of ingredients. Frost with orange icing or Sea Form frosting.

Orange Icing: 3 cups powdered sugar mixed with 2 tsp. melted butter, 3 T. cream and fresh orange juice; use enough of latter for correct spreading consistency.

Sea Foam Frosting: 1½ cups brown sugar; ¾ cup water; ½ tsp. butter. Boil until ¼ tsp. dropped in water can be pressed into a soft ball. Add well beaten egg white, stirring briskly. Add flavoring, (1 tsp. vanilla) and beat until smooth and just right to spread.

ORANGE APPLE CAKE

2½ cups sifted flour; 1½ tsp. pumpkin pie spice; 1 tsp. baking powder; 1 tsp. baking soda; 1 tsp. salt; ½ cup shortening; 1¾ cups sugar; 3 eggs; 2 cups pared grated apples; 1 tsp. vanilla; ½ cup milk; 1 cup chopped walnuts; orange butter filling.

Grease bottoms of 3 eight inch layer pans; line pans with waxed paper; grease paper. Measure flour, pumpkin spice, baking powder, soda and salt into sifter. Cream shortening with sugar until fluffy-light in a large bowl with spoon or electric mixer at medium speed. Beat in eggs, one at a time, until again fluffy, then stir in apples and vanilla. Stir in flour mixture, adding alternately with milk and stirring just until blended; fold in raisins and walnuts. Pour into prepared pans. Bake in moderate oven (350 degrees) for 35 minutes, or until center springs back when lightly pressed with fingertips. Cool layers in pans or on wire racks for five minutes; loosen around edges with a knife; turn out onto racks. Peel off waxed paper. Cool layers completely. Put layers together with orange butter cream filling; frost sides and top with back of spoon. Garnish with walnut and thin apple slices, if you wish.

Orange filling and frosting: ½ cup (1 stick) butter or margarine; 1 lb. powdered sugar (sifted); ¼ cup orange juice; 4 tsp. grated orange rind; dash of salt; 1 tsp. vanilla; 1 pkg. (3 or 4 oz.) cream cheese.

Cream butter or margarine until fluffy. Alternately add powdered sugar and orange juice, beating after each addition. Add salt and vanilla and grated rind. Take out 1/3 of mixture and blend in softened cream cheese to make the rich filling.

Mrs. Orval (Elaine) Schwartz

WACKY CAKE

1½ cups flour; 1 cup sugar; ½ tsp. soda; pinch of salt; 3 T. cocoa.

Mix together. Add 1 cup water and blend. Add ½ cup oil, 1½ T. vinegar, 1 tsp. vanilla. Bake 30 minutes at 350 degrees. Makes an 8" by 8" cake. Can be doubled. Very good plain or with powdered sugar on top.

Mrs. John (Carol) Hendrixson

BROWN SUGAR POUND CAKE

1 cup butter, softened; ½ cup shortening; 1 pound light brown sugar; 1 cup granulated sugar; 5 eggs; 3 cups plain flour; 1 cup milk; 1 cup chopped pecans.

Beat butter and shortening together. Gradually add the sugars creaming until mixture is light. Beat in eggs, one at a time. Sift flour and add alternately with milk and vanilla to the creamed mixture. Stir in pecans. Pour batter into greased and floured 10 inch tube pan. Bake at 350 degrees for one hour and 15 minutes. Remove from pan. Pour nut glaze over hot cake.

Nut glaze: 1 cup powdered sugar; 2 T. butter; 6 T. milk; ½ tsp. vanilla; ½ cup nuts. Cream sugar and butter. Add milk, vanilla and nuts.

Rebecca Jones

NUTMEG CAKE

½ cup butter or margarine; 1 1/3 cups sugar; 3 eggs; 2 cups sifted all purpose flour; 1 tsp. baking powder; 1 tsp. baking soda; 2 tsp. nutmeg; ½ tsp. salt; 1 cup buttermilk.

Cream together butter or margarine with sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Sift together flour, baking powder, soda, nutmeg, and salt; add alternately to creamed mixture with buttermilk, beating after each addition. Turn into a greased and floured 13 by 9 by 2 inch baking pan. Bake in moderate oven (375 degrees) for 25 minutes or until done.

Topping: Combine 6 T. butter, ¼ cup light cream and 1 cup brown sugar; bring to boiling. Pour over warm cake; top with ½ cup flaked cocoanut. Bake 5 minutes more or may be placed under broiler until cocoanut is toasted.

Dorothy Draffron

RAW APPLE CAKE

2 cups brown sugar; 1 cup shortening; 3 eggs (beaten); 3 tsp. soda; 1 cup cold coffee; 3 cups sifted flour; 1 tsp. salt; 2 tsp. allspice; 1 tsp. cinnamon; 1 tsp. cloves; 1 cup raisins; 2 cups chopped apple; 1 cup chopped walnuts.

Cream sugar and shortening. Add eggs, beating well. Dissolve soda in coffee. Sift dry ingredients. Add ½ dry ingredients to creamed mixture, beating at low speed. Add remaining dry ingredients alternately with coffee. Fold in raisins, apples and nuts. Bake at 350 degrees until done. Cake improves with age.

Mrs. Stanley (Letha) Glaum

CHOCOLATE CAKE (4 years winner at Topeka Fair)

½ cup cocoa; ¾ cup hot water; (cook above ingredients together until thick and then cool) ½ cup shortening; 2 cups sugar; 2 unbeaten eggs, ½ tsp. salt; 3 cups cake flour; 1 tsp. soda; 1 cup sour milk; 1 tsp. vanilla.

Cream shortening and sugar. Add eggs. Beat well. Sift flour, measure and sift again with soda and salt. Add sour milk and dry ingredients alternately to creamed mixture. Beat well. Add vanilla and mix well. Bake in loaf pan at 375 degrees for 1 hour.

RED CHOCOLATE CAKE

1 cup flour; 1 cup sugar; 2 heaping T. cocoa; pinch of salt; 1 cup sour cream; 1 egg, unbeaten; 1 tsp. soda; 1 tsp. vanilla.

Sift first 4 ingredients together, then make a hole in center and add cream and egg. Dissolve soda quickly in a little hot water; then beat all together until smooth. Add extract last. Bake in a moderate oven.

CHOCOLATE PUDDING CAKE

2 cups sugar; 2 cups flour; (sift together). Mix and bring to boil then add to flour and sugar mix: 1 stick oleo; ½ cup oil; 4 T. cocoa; 1 cup water. Add: ½ cup buttermilk mixed with 1 tsp. soda and ½ tsp. salt, 2 eggs and ½ tsp. vanilla. Bake in greased loaf pan in 350 degree oven for 25 minutes.

Ice while hot with: 1 stick oleo; 3 T. cocoa; 6 T. milk. Bring to boil and remove from heat. Add: 1 box powdered sugar and 1 tsp. vanilla. Beat, add nuts if you wish and ice hot cake.

Kandy Jones

CHOCOLATE CAKE

2 cups sugar; 1 cup melted shortening; ½ cup cocoa; 1 cup sour milk; 2 eggs; 2¼ cups flour; ½ tsp. salt; 1 tsp. vanilla.

Put all ingredients in large mixing bowl and beat well with mixer. Add 2 tsp. soda to 1 cup boiling water and stir into cake. Mix well. Pour into 12'' by 9'' by 2'' pan or 2 layer pans that have been well greased and floured. Bake 45 minutes at 350 degrees.

Mrs. Alfred (Betty) Stucky Jr.

HOT WATER SPONGE CAKE

1¼ cups cake flour; 1½ tsp. baking powder; ½ tsp. salt; 3 eggs (½ to 2/3 cup); ¾ cup sugar; 1/3 cup hot water; 1 tsp. vanilla; ½ tsp. lemon flavoring.

Heat oven to 350 degrees. Grease and flour a 9 by 9 by 1¾'' pan. Blend flour, baking powder and salt; set aside. Beat eggs in small bowl until thick and lemon colored. Pour beaten eggs into large mixing bowl and beat sugar in gradually Blend in water and flavorings slowly on low speed. Quickly and thoroughly blend in dry ingredients. Pour into pan and put in oven immediately. Bake 25 to 30 minutes or until cake tests done, cool.

BEST GINGERBREAD

Cream together ½ cup butter and lard mixed, with ½ cup sugar. Add 1 beaten egg and 1 cup Brer Babbit molasses. Sift 2½ cups flour, 1½ tsp. soda, 1 tsp. cinnamon, 1 tsp. ginger, ½ tsp. cloves, 1 tsp. salt together and add to first mixture. Add 1 cup hot water and beat until smooth. You'll find this batter soft but it is a fine cake. Bake in a greased, shallow pan 35 minutes in a moderate oven. Use plain or topped with whipped cream.

CHOCOLATE COLA CAKE

Sift together in a bowl: 2 cups flour, 2 cups sugar. Place in a saucepan: 2 sticks oleo, 3 T. cocoa, 1 cup coca-cola. Bring above ingredients to a boil and add to flour and sugar mixture. 1½ cups buttermilk; 1 tsp. soda; 1 tsp. vanilla; 2 eggs, well beaten; 1 cup marshmallows. Mixture will be quite thin. Pour into well greased (13" by 8½" pan). Bake at 350 degrees for 45 minutes.

Icing: Bring to boil: 1 stick oleo; 3 T. cocoa; 6 T. coca-cola. Add: 1 box powdered sugar; 1 tsp. vanilla; 1 cup chopped nuts; 1 cup small marshmallows. Frost cake while warm.

Mrs. Jim (Trudy) Heimerman

ORANGE RAISIN CAKE

2 cups sifted all purpose flour; 1 cup sugar; 1 tsp. soda; 1 tsp. salt; ½ cup shortening; ¼ tsp. lemon extract; ½ cup sour milk; 2 eggs; 1 unpeeled orange (peel this and remove white membrane. Use ½ of the peel and grind this fine with the rest of the seeded orange); 1 cup seedless raisins.

Cream sugar and shortening. Add eggs, beat well. Add dry ingredients sifted together, alternately with sour milk. Add extract. Beat in orange and raisin mixture. Bake in a 350 degree oven for 40 to 45 minutes or until done.

LUDIA VEAN'S BEST WHITE CAKE

1 well beaten egg; 1/3 tsp. salt; 1½ cups white sugar; 1 cup heavy cream; ½ cup cold water; 1 tsp. vanilla; ½ tsp. lemon juice; 2 tsp. baking powder; 2 cups flour.

Beat sugar and egg. Add cream and water, vanilla and lemon juice. Sift flour with baking powder; beat in thoroughly. Bake in moderate oven.

MISSISSIPPI CAKE

1¼ cups Mazola Oil; 3 eggs; 2 cups sugar; 1 tsp. vanilla, beat until creamy. Sift: 2 cups flour; 1 tsp. soda; 2 tsp. baking powder; ½ tsp. salt. Add the dry ingredients to batter. Then add: 4 chopped apples; 1 cup nuts. Bake 1 hour at 350 in a tube pan.

Claudia Field

CHOCOLATE CAKE (11" by 17")

Mix in a large bowl: 2 cups flour; 2 cups sugar; 2 tsp. cinnamon (may use 1 tsp.); dash of salt. Boil together in a saucepan: 2 sticks oleo; ¼ cup cocoa; 1 cup water. Then remove from heat and pour over dry ingredients. Beat well. Then add: 2 eggs, 1 tsp. vanilla; and dissolve 1 tsp. soda in ½ cup sour milk, add to other ingredients, mix well and pour into sheet cake pan. Bake at 400 degrees for 20 minutes.

While cake is baking, melt and beat well: 1 stick oleo; ¼ cup cocoa; 6 T. milk. Add: 1 lb. powdered sugar; 1 cup nuts; 1 tsp. vanilla. Spread on cake as soon as it comes from oven.

Mrs. Eldon (Georgia) Field

MAYONNAISE CAKE

1 cup salad dressing; 1 cup sugar; 4 T. cocoa; 1 cup hot coffee; 1 T. soda; 2 cups flour.

Mix sugar, salad dressing cocoa. Sift flour and soda. Combine. Add coffee. Mix well. Put in greased and floured pan. Bake about 30 minutes or until top springs back.

TRIPLE FUDGE CAKE

1 pkg. (4 oz.) chocolate pudding and pie filling; 1 pkg. B.C. chocolate cake mix; ½ cup semisweet chocolate pieces; ½ cup chopped nuts.

In large sauce pan, cook pudding as directed on package. Blend cake mix (dry) thoroughly into hot pudding by hand or mixer for 1 or 2 minutes. Pour into greased and floured pan. Sprinkle top of batter with chips and nuts. Bake 30 to 35 minutes. Serve warm with whipped cream.

Mrs. Duane (Nellie) Williams

APPLE CAKE

Peel 2 apples and slice in a sauce pan. Add ½ cup shortening, ½ cup sugar, ½ cup syrup, 1 cup raisins, 1 tsp. cinnamon, 1 cup coffee and a pinch of salt. Cook until apples are done. Cool until lukewarm. Add 2 cups sifted flour and 1 tsp. soda. Bake in a loaf. Currants, nuts, chopped gum drops and candied fruit makes this a fruit cake. Vary spices to suit your preference.

SOUR CREAM SPICE CAKE

½ cup raisins; 1 egg beaten; ½ cup cream; ½ cup cane syrup; ½ tsp. allspice; ½ tsp. cloves; ½ tsp. soda; 1 cup all purpose flour; ½ tsp. baking powder; ¼ tsp. salt; 1 tsp. cinnamon; 1 tsp. vanilla.

Soak raisins in hot water. To egg, add sour cream and syrup. Add well drained raisins to the flour that has been sifted with soda, baking powder, salt and spices. Mix well, add vanilla and bake in well greased pan 6" by 10" by 2". 350 degree oven for 30 minutes.

MISSOURI FRUIT CAKE

2 scant tsp. butter; 3 cups dark brown sugar; 6 eggs separated; 1 lb. raisins; 1 lb. currants; ½ lb. citron, chopped; ½ cup molasses; ½ cup milk, sour; ½ tsp. nutmeg; 1 T. ground cloves; 1 tsp. mace; 1 cup cider or fruit juice; 4 cups sifted flour; 1 tsp. soda; 2 heaping T. flour.

Cream sugar and butter; blend with spices. Add molasses and sour milk, beat well, add beaten egg yolks and fruit juice. Stir well. Add the four cups of flour alternately with beaten egg whites. Dissolve the soda in a little water and add to batter. Mix the fruits with the 2 T. flour and stir into the cake. Bake 2 hours in 300 degree oven. Let cool in pan.

EMILY ANGELINE'S FRUIT CAKE

1½ cups sugar; 2/3 cup sorghum; 1 cup butter; 4 eggs; 1 cup sour milk; 4 cups flour; ½ tsp. soda; 1 tsp. cream of tartar. Boil and drain: 1 lb. raisins and ½ lb. currants, dredge with some of the flour before adding to batter. 1 tsp. cinnamon; ½ tsp. allspice; ½ tsp. cloves; ½ tsp. ginger; ½ cup citron or sweet apple preserves.

Mix as above cake and bake slowly in large tube pan or bundt pan.

Glaze with: 2/3 cup milk; 1½ cups sugar and butter size of walnut. Boil 8 minutes remove from heat and add vanilla (4 or 5 drops). Beat until right to spread. After cake cools, wrap and freeze or store tightly covered in cool, dry place.

NO–BAKE FRUIT CAKE

1 jar (2 cups) candied fruits; 1 cup raisins; 1 cup currants; 1 cup chopped walnuts; 1 cup chopped dates; ½ cup cinnamon; ½ tsp. cloves; 4 cups graham cracker crumbs; ½ cup brown sugar; ¼ cup (6 oz.) evaporated milk; 6 T. cider, sherry or brandy.

In large bowl mix all ingredients until mixture is well moistened. Pack evenly in wax paper lined metal pan or aluminum foil. Cover with foil and refrigerate at least 3 days before serving.

NINE AND HALF MINUTE FRUIT CAKE

2½ cups sifted all purpose flour; 1 tsp. soda; 2 eggs, slightly beaten; 1 can Eagle Brand sweetened condensed milk (not evaporated); 2 2/3 cups (28 oz. jar) None Such mince meat (if 9 oz. boxes are used, crumble contents into saucepan, add 1½ cups water, cook stirring to break lumps, boil 1 minute, cool); 2 cups (1 lb. jar) mixed candied fruits; 1 cup chopped walnuts.

Butter a 9 inch tube or spring form pan. Line with waxed paper. Butter again. Sift flour with soda. Combine eggs, condensed milk, mince meat, fruits and walnuts. Fold in dry ingredients. Turn into pan. Bake at 300 degrees for 2 hours, or until center springs back and top is golden. Cool. After 5 minutes, turn out; remove paper. Cool thoroughly now.

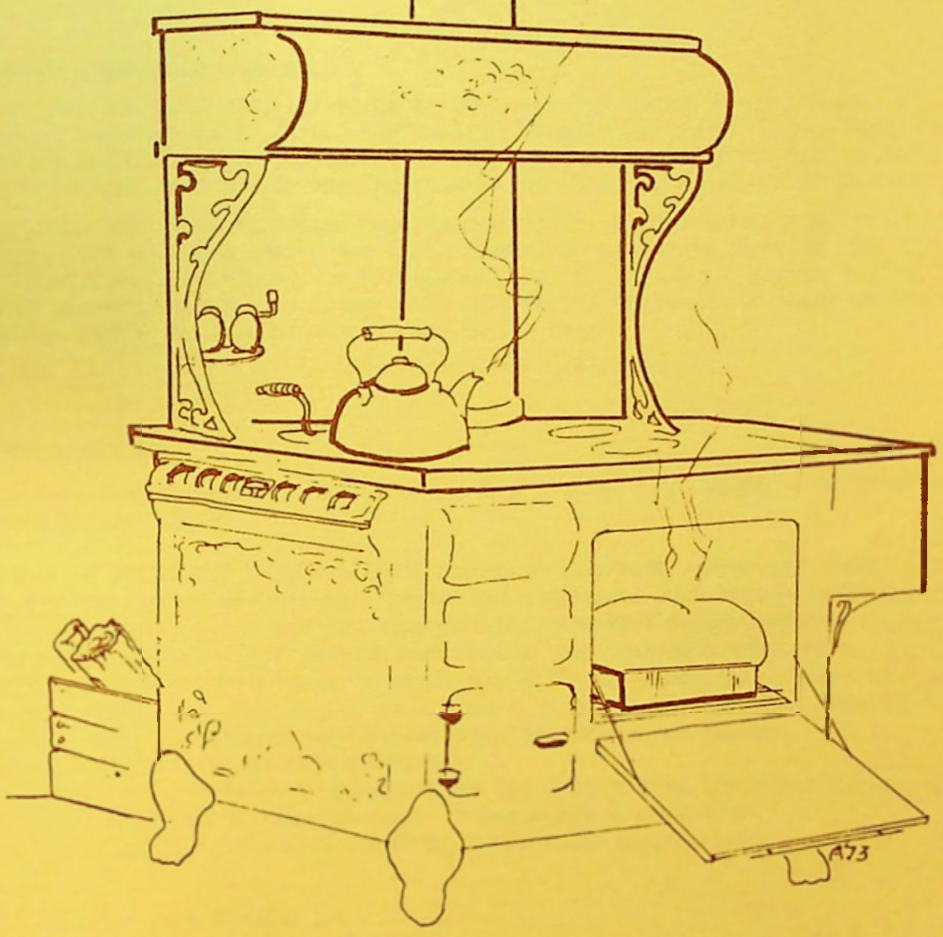
BISHOP'S BREAD

½ cup margarine; 1 cup sugar; 2 eggs; 2 cups sifted flour; 1 tsp. baking powder; ½ tsp. salt; 1 tsp soda (scant); 1 cup cultured sour cream; 1 tsp. vanilla.

Topping: 1/3 cup brown sugar; ½ cup white sugar; 1 tsp. cinnamon; 1 cup nuts, finely chopped.

Bake in long dish or pan. Put half of batter in pan. Add part of topping in middle, add rest of batter then spread remaining topping on top. Bake at 300 degrees for 30 minutes.

Breads



STARTER YEAST BREAD

Boil 6 peeled potatoes in 1 gallon of water in the evening. Strain, saving the potato water. Mash the potatoes and press them through a sieve. When potatoes are cool, pour the boiled water over them Add 1 piece of dry or compressed yeast, dissolved in tepid water or 1 cup of liquid yeast, a cup of sugar, and a ½ cup of salt. Mix and let stand until morning.

The next morning, pour off a pint of this yeast for future use and use remainder for making bread. Put a pint of the starter in a mason jar and keep it in a cool place; it will keep for 2 weeks. When ready to bake bread the next time, boil potatoes and proceed, adding starter instead of yeast. If not making enough bread to use a gallon of water, use less potatoes.

RAISIN CASSEROLE BREAD

Mix together until shortening melts: 2/3 cup hot water; ½ cup sugar; 1½ tsp. salt; ¼ cup shortening. Cool to lukewarm. Measure into bowl: ½ cup warm water, and dissolve 2 pkg. active dry yeast. Stir until well dissolved. Stir in lukewarm water mixture. Add beaten egg, 3¼ cups sifted flour and 1 cup seedless raisins.

Stir until well blended, about two minutes. Cover with a towel, and let rise in a warm place free from drafts, for 1 to 2 hours, or until more than doubled in bulk. Stir down; beat vigorously for ½ minute. Turn into greased 1½ quart baking dish. Bake at once, uncovered, in hot oven (350 to 375 degrees) for about 40 minutes. Cool in baking dish. Remove and slice on the bias.

Mrs. Lester (Eva) Kautzer

WHITE BREAD

2¼ cups milk or water; 1 yeast cake; 2 tsp. salt; 1 T. sugar; 1 T. Shortening; about 7 cups of flour.

Scald the liquid and in ¼ cup of it, cooled to lukewarm, soften the yeast. To the rest of the liquid, add the salt, sugar and shortening and cool to lukewarm. Now add the softened yeast and just enough flour to make a dough that can be handled. Mix well and knead until smooth and elastic. Let rise in a warm place until bulk increases two or three times in size. Knead down, shape into loaves and put in greased pans. Let rise again until double in size. Bake at 400 degrees for 15 minutes then 350 degrees for 35 more minutes. Makes two loaves.

WHOLE WHEAT OR GRAHAM BREAD

Substitute whole wheat or graham flour for ½ to 2/3 of the white bread recipe. Extra sugar (2 to 4 T.) may be used. Brown sugar is good also.

Use rye flour for ½ to 2/3 of the flour in the white bread recipe.

REFRIGERATOR ROLLS

1 quart milk; 1 cup shortening 1 cup sugar; 1 pkg. yeast; 1/3 cup water; 2 tsp. salt; 10 or 11 cups flour; 1 tsp. baking powder; ½ tsp. soda.

Bring milk, sugar, shortening to a boil and cool to lukewarm. Dissolve 1 package yeast in 1/3 cup water. Add to milk mixture. Add four cups flour and beat with beater. Let rise 'till double. Stir down and add 1 tsp. baking powder, ½ tsp. soda, 2 tsp. salt and about 6 or 7 cups of flour. (Make dough stiff to handle). Place in refrigerator over night. This keep well for several days if dough is kept worked down.

DILLY BREAD

1 pkg. yeast; ¼ cup warm water; 1 cup small curd cottage cheese; 1 Tbsp. sugar; 1 Tbsp. minced onion; 1 Tbsp. butter; 2 tsps. dill seed; 1 tsp. salt; 1 tsp. soda; 1 egg; 2¼-2½ cups flour.

Dissolve yeast in warm water. Heat cheese to lukewarm. Combine in bowl with sugar, onion, butter, dill seed, salt, soda, egg, and yeast. Add flour, beating after each addition. Cover, let rise until double. Stir or knead down. Put in 1½ qt. casserole or shape in loaf and place in bread pan. Let rise 45 minutes to 1 hour. Bake 45 to 50 minutes at 350 degrees. Brush with butter. Sprinkle with salt.

Mrs. Orlan (Theo) Seyb

FRENCH BREAD

¼ cup shortening; ¼ cup sugar; 1½ Tbsp. salt; 1 quart boiling water; 3 pkgs. yeast (Use four if you are in a hurry); 1 cup warm water, 3 quarts flour; 1½ Tbsp. sugar.

Combine first three ingredients, add boiling water and cool. Dissolve yeast in warm water, add sugar, work in flour with spoon and work down every 10 minutes for five times. Divide into four balls, let rest 10 minutes. Roll out to less than ½ inch thickness. Roll as for jelly roll, place on greased pans well apart, let rise until double in bulk, slash with sharp knife 3 or 4 cuts on each loaf, brush with egg and milk.

Mrs. Merle (Hilah) Young

FRENCH BREAD 12-25-73 good

2 pkgs. active dry yeast; ½ cup water; 1 T. salt; 2 cups lukewarm water; 7 to 7½ cups sifted flour (all-purpose-flour); 1 egg white; 1 T. water.

Soften active dry yeast in ½ cup warm water. Combine salt in 2 cups lukewarm water; beat in 2 cups flour. Blend in softened yeast, stir in 4 to 4½ cups flour, or enough to make a soft dough. Turn out on lightly floured surface. Cover; let rest 10 minutes. Knead until smooth and elastic, 5 to 8 minutes working in remaining cup of flour. Place in lightly greased bowl, turning once to grease surface. Cover and let rise in warm place until double. In about 1 hour, punch down. Turn out on lightly floured surface and divide into 2 portions. Cover and let rest 10 minutes. Roll each portion into 15 by 12" rectangle. Roll up tightly, beginning at long side, sealing well as you roll. Place each loaf diagonally, seam side down on greased baking sheet that has been sprinkled with corn meal. With sharp knife, gash tops diagonally every 2". Beat egg whites until just foamy; add 1 T. water. Brush over tops and sides of loaves; bake 30 to 35 minutes in a 350 degree oven. This makes 2 large loaves.

Mrs. Fred C. (Virginia) Graber

GERMAN GRAHAM RYE BREAD

3 pkgs. granular compressed yeast; ½ cup warm water; ¼ cup molasses; ¼ cup packed brown sugar; 4 tsp. salt; 1/3 cup melted shortening; 5 cups warm water; 2 cups graham rye flour; 14 to 16 cups sifted all-purpose flour.

Sprinkle granular yeast over warm (110 degree) water, ½ cup, or crumble compressed yeast into lukewarm water (85 degrees). Combine sugar, molasses, salt, shortening and water in a 5 quart bowl. Stir in 2 cups rye flour and 6 cups flour. Add yeast and enough of remaining flour (6 to 8 cups) to make stiff dough that cleans the bowl when you stir.

Knead on slightly floured surface until smooth and satiny. (5 to 8 minutes.) Place in greased bowl; turn to bring greased side up. Cover bowl; let rise in warm place (80 to 85 degrees) until doubled in size, about 1½ hours. Punch down dough and divide into four balls. Let rise for 10 minutes. Roll out as for cinnamon rolls then roll up tightly with crease down. Put on a well greased cookie sheet. Cut 3 slits in the top. Let rise until double in size, about one hour then bake in hot (400 degree) oven 35 to 40 minutes. Immediately turn out of pans on rack. This can be made in a loaf pan 9" by 5" by 3", but bake at 400 degrees for 40 to 45 minutes. For white bread, omit the brown sugar, molasses, and graham flour. Increase all-purpose flour 16 to 18 cups.

Mrs. Everett (Virginia) Cloyd

WHITE BREAD

Dissolve 1½ tsp. dry yeast in ¼ cup warm water in a measuring cup. Add 1 tsp. sugar and a little flour to make very soft batter. Let this rise until cup is full. In a large bowl: ⅓ cup warm water; 1 T. melted lard. Sift together: 1 tsp. bread step; 1½ cups flour. Add to liquid. This will make a soft batter. Add the yeast mixture to this, then sift in remaining 1½ cups flour to make a firm dough.

Let rise in warm area until double. Punch dowm. Let rise again. Punch down and let rise the third time. Shape into loaf and put in well greased bread pan. Let rise until double in size. Bake in 350 degree oven for 45 minutes or until brown.

Mrs. Tillie Stucky

FAMILY ROLLS

2/3 cup milk; 2/3 cup sugar, 1 tsp. salt; 1/3 cup butter or fat; 2/3 cup warm water; 2 pkg. dry yeast; 3 eggs, beaten; 6¾ cups sifted flour; ½ tsp. nutmeg.

Scald milk, add sugar, salt and fat. Sprinkle yeast in water, dissolve. Add warm milk mixture, add eggs, beat smooth with 3 cups flour and nutmeg. Add last of flour, knead on floured board, place in greased bowl. Cover and let rise until double in bulk. Form into balls. Bake in 400 degree oven for 20 minutes.

BANANA BREAD

1 cup sugar; ½ cup butter; 2 eggs; 2 crushed bananas; 2 cups bread flour; 1 tsp. soda, ¼ tsp. salt; 1 tsp. vanilla; ¼ cup nuts.

Cream butter and sugar. Add eggs one at a time; beat well. Add bananas, nuts and vanilla. Sift flour, salt and soda and add to first mixture. Beat good, then bake 45 minutes at 350 degrees.

POPPY SEED ROLLS

Recipe makes enough dough for 3 rolls. 1 cup milk (half and half) scalded. Add 1 rounded T. oleo or other shortening; 1 tsp. salt; ¼ cup sugar. Cool all to lukewarm Add: 1 T. yeast (soaked in ¼ cup water) plus 1 beaten egg to upper ingredients. Gradually add about 3½ cups flour or enough to make a fairly stiff dough, work with a wooden spoon. Let rise about 1½ hours. Form into 3 balls. Let the dough rest for a few minutes on floured board.

Roll each ball about 1/8 to ¼ inches thick into oblong shape. Spread with poppy seed filling. Roll and place in oblong, greased pan. Let rise about 1 hour. Bake at 375 degrees about 15 to 20 minutes.

Filling: ½ cup milk; 1¼ cup sugar. Bring first two ingredients to a full boil. Add 1¼ cups ground poppy seed and slowly add one beaten egg. Let this boil ½ min- and set aside to cool.

ICE BOX ROLLS

1 yeast cake dissolved in ½ cup lukewarm water; 2/3 cup shortening; 2/3 cup sugar; 1 cup mashed potatoes; 1 tsp. salt; 2 eggs; 1 cup scalded milk; 5 to 6 cups flour.

Scald milk, add sugar, shortening and potatoes while milk is hot. When cool, add salt, well beaten eggs, yeast and enough flour to make a stiff dough. Mix well. Cover and set in ice box several hours or overnight. This may have to be punched down. Shape into rolls, let rise and bake in 375 degree oven 10 to 15 minutes. Makes about 3 dozen rolls. Rolls are better if the dough is left in icebox at least one day.

Mrs. Frieda G. Schrag
Mrs. Joe (Clara) Kraus

POTATO REFRIGERATOR ROLLS

1 pint milk; 1 cup mashed potatoes; 1 tsp. baking powder; ½ tsp. soda; ½ cup shortening; ½ cup water; ½ cup sugar; 1 pkg. yeast or 1 cake; 2 eggs; 2 tsp. salt.

Scald and cool milk, sugar, shortening and potatoes. Dissolve yeast in ½ cup cold water. When scalded ingredients are cool, add yeast. Sift in enough flour with the soda to make a cake-like batter. Let rise until double. Beat eggs until light and add baking powder and salt to eggs. Mix all together with enough flour to make dough stiff enough to handle. Keep in refrigerator. This recipe works very well using the rapid-mix method on Fleischmann's yeast.

Mrs. Don (Wilma) Henderson

MASHED POTATO ROLLS

2 eggs; 1 cup shortening; 2 cups milk (let come to boiling point and cool); 1 cake yeast with ¼ cup lukewarm water; 1 cup sugar; 1 to 2 T. salt; 7 to 8 cups flour; 2 cups mashed potatoes (can be leftover from meal).

Pour hot milk over potatoes and shortening. Dissolve yeast in warm water. Add to milk mixture and add sugar, salt and eggs. Blend well and add flour, small amounts at a time; mix well. Let raise once. Knead down and roll out. Cut into strips, twist and wind into rolls. Bake. Ice with a cooked icing and top with peanut butter or pineapple. Approximately 3 dozen. Powdered sugar icing may be used.

Frosting: 1 cup cream, 1 cup sugar and ½ cup light syrup. Cook until soft ball stage, then remove from heat and add 1 tsp. vanilla, 1 T. butter and beat until right to spread. Ice rolls.

Mrs. Curtis (Virginia) Stucky

NO KNEAD ROLLS

1½ cups warm water; 2 pkg. dry yeast; 4 cups flour (sifted); ¼ cup sugar; 1/3 cup soft shortening (Crisco); 1½ tsp. salt; 1 egg.

Pour water in large mixing bowl. Add yeast. Let stand a few minutes then stir to dissolve. Add half of the flour, the sugar, salt, shortening and egg. Beat with mixer until smooth 1½ to 2 minutes. Add rest of flour. Scrape sides of bowl. Cover, let rise in a warm place until double in bulk, 30 minutes. Grease muffin pans, spoon in batter filling about ½ full. Let rise until dough reaches top of muffin tins.

Mrs. Eugene (Pat) Waltner

RAISED DOUGHNUTS

Cream together 1 cup lard and 1 cup sugar. Beat 4 eggs, scald 1 cup milk, mix 1 cup water, 1 tsp. vanilla and 1 tsp. salt, dissolve 1 pkg. yeast, mix like bread and let raise, then work down and put in refrigerator for 2 hours, roll out and cut while cold. Let raise then fry in deep fat.

CINNAMON TWISTS

Bring to boil 1 cup sour cream, remove from heat. Stir in until well blended: 2 T. shortening; 3 T. sugar; 1/8 tsp. soda; 1 tsp. salt. Cool to lukewarm. Add: 1 large unbeaten egg and 1 pkg. yeast. Stir until yeast is dissolved. Mix with spoon 3 cups sifted flour. Turn out onto lightly floured board, knead a few seconds to form a smooth ball. Cover with a damp cloth and let stand 5 minutes to lighten up. Roll dough ¼'' thick into rectangle 6'' by 24''. Spread entire surface with 2 T. soft butter. Sprinkle with sugar and cinnamon. Cut into strips 1'' by 6'' and fold then twist. Place on pan and let rise about 1 hour. Bake at 350 degrees for 10 to 15 minutes. Glaze with powdered sugar icing.

Mrs. Homer (Dorothy) Graber

SWEDISH RYE BREAD

Dissolve 1 or 2 pkgs. yeast in ½ cup warm water. Add: 4 cups warm water; 3 large T. shortening; ¾ cup sugar; 1 T. salt; 2/3 cup molasses; 1/3 cup sugar, burnt; 1 cup mashed potatoes, cooked in plenty of water; 1½ cups rye flour; 1½ cups graham flour.

Mix well and add yeast (1 T. anise seed may be added) and enough white flour to make a stiff batter. Knead until smooth. Let rise until double in bulk. Punch down. Let rise again and shape into loaves. Bake 15 minutes at 400 degrees; then 25 minutes at 350 degrees.

From a Swedish friend in the Lindsborg area.
Submitted by Mrs. Earl (Nina) Seyb

PUMPKIN BREAD

1½ cups sugar; ¼ tsp. baking powder; 1 tsp. soda; ¾ tsp. salt; ½ tsp. cloves; ½ tsp. nutmeg; ½ tsp. cinnamon; ½ cup salad oil; ½ cup water; 1 cup pumpkin; 1 2/3 cups flour; ½ cup nuts; 2 eggs.

Mix ingredients in order, blending well. Bake 1 and ½ hours at 325 degrees. Use loaf pan 9'' by 5'' by 2¾''. A pan of water placed in oven on rack under the loaves, will make bread more moist. This freezes well.

Mrs. Edward (Dorothy) White

OATMEAL MUFFINS

1 cup cooked oatmeal; 1½ cup flour; 2 T. baking powder; 1 ts. salt; 1 cup milk; 1 cup milk; 2 T. butter.

Mix and sift flour, sugar, salt and baking powder. Add ½ cup milk and a well beaten egg. Mix remainder of milk with oatmeal and beat thoroughly. Add butter. Bake in buttered muffin pans 25 minutes in a 400 degree oven.

Mrs. Herbert (Elnora) Schwartz

SIX WEEKS MUFFINS

1 - 15 oz. box Raisin Bran; 1 cup melted shortening; 3 cups sugar; 4 eggs, beaten; 1 qt. buttermilk; 5 cups flour; 5 tsp. soda; 2 tsp. salt.

Mix bran, sugar, flour, salt, and soda in large bowl. Add beaten eggs, shortening and buttermilk. Bake in 400 degree oven for 15 to 20 minutes. Batter will keep 6 weeks in refrigerator.

Mrs. M. L. (Frances) Siegrist

ORANGE BREAD

1 medium orange; 1 cup raisins; 2 T. melted shortening; 1 tsp. vanilla extract; 1 well beaten egg; 2 cups flour; ¼ tsp. salt; 1 tsp. baking powder; ½ tsp. soda; 1 cup sugar; ½ cup nuts.

Pour juice from orange in measuring cup and fill with boiling water. After removing all white membrane from the orange peel, run this peeling and the raisins through a food chopper; add diluted juice, shortening, vanilla and egg. Sift flour, salt, baking powder, soda and sugar and add nuts to the first mix. Bake in loaf pan lined with either waxed paper or brown paper that has been greased and floured. Bake about an hour in a 350 degree oven.

CORN BREAD

1½ cups corn meal; 3 T. enriched flour; 1 tsp. salt; 1 tsp. soda; 2 cups buttermilk; 1 egg; 2 T. drippings. Mix and bake for 20 to 25 minutes at 450 degrees.

CORN MEAL MUSH

3 cups of boiling water. Mix 1 cup corn meal, 1 tsp. salt, and 1 cup cold water. Pour this into the boiling water and stir until thickened; cover and cook over low heat for 5 minutes.

BATTY CAKES

1 cup corn meal; ½ tsp. salt; ½ tsp. soda; 1 egg, beaten; 1¼ cups buttermilk. Fry on hot, lightly greased griddle.

CORN BREAD

1 cup meal; 2 T. melted lard or shortening; 1 cup milk; ½ tsp. salt; ½ cup flour; 1 egg; 1 tsp. sugar; 1½ tsp. baking powder.

Mix and sift dry ingredients. Add milk and beaten egg. Heat fat in pan and pour mixture in. Bake in hot oven 20 to 25 minutes.

BISCUITS

2 cups flour; 4 tsp. baking powder; ½ tsp. salt; 2 T. shortening; ¾ cup milk.

Mix and sift flour, baking powder and salt. Work in shortening with pastry blender. Add milk to make dough soft as can be handled. This amount will very slightly due to capacity of flour to absorb liquid. Turn dough on floured surface, flatten slightly and roll to ¾ inch thickness. Cut with floured cutter and place on greased baking sheet. Bake at 450 degrees for 15 to 20 minutes.

DROP BISCUITS

Add two or three T. milk to above recipe and drop from a spoon on greased baking sheet.

CINNAMON ROLLS (quick)

Roll biscuit dough in rectangle, spread with softened butter then sprinkle with brown sugar and cinnamon. Roll jelly roll fashion, cut in inch slices. Place cut side down in greased pan and bake in hot oven.

CHEESE BISCUITS

Add ½ cup grated American cheese to above biscuit dough after flour and shortening are blended.

ALASKA ANGEL BUNS

5 cups flour; ¼ cup sugar; 2 tsp. baking powder; 1 tsp. soda; 1 cup cooking oil; 2 cups buttermilk; 1 pkg. yeast; 2 T. warm water.

Dissolve yeast in warm water. Add milk and oil. Sift dry ingredients and mix with liquids. Knead and shape into buns. Put in pan, cover and set in refrigerator until ready to bake them in 350 degree oven for 30 minutes.

Topping: 2 T. honey; ¼ cup confectioner's sugar; 2 T. butter; 1 T vanilla; ¼ cup pecan halves.

In saucepan, combine all ingredients except pecans. Bring to boil, stirring constantly and drizzle over tops of hot buns.

Mrs. John (JoAnn) Seyb

CARAMEL TWISTS

4½ cups sifted flour; ¼ cup sugar; 1 tsp. salt; ¾ cup butter or margarine; 1 pkg. active dry yeast; ¼ cup warm water; 3 egg yolks, beaten; 1 cup milk, scalded and cooled to lukewarm.

Mix flour, sugar and salt; cut in butter until size of small peas. Dissolve yeast in warm water; add to flour mixture along with beaten egg yolks and milk. Beat until smooth. Cover bowl and chill in refrigerator overnight.

Caramel coating: 2/3 cup butter or margarine; ¼ cup light corn syrup; 1½ cups light brown sugar, packed; 1 cup chopped walnuts.

Before baking twists, prepare caramel coating. Melt butter in saucepan; stir in syrup and spread in bottoms of two 10 by 15 by 1½" jelly roll pans. Sprinkle brown sugar and nuts evenly in the two pans.

Filling: Mix ½ cup brown sugar and 1 tsp. cinnamon, divide in thirds. Cut dough in 3 equal parts. Roll each part into a 10 by 15 rectangle; brush middle part with soft butter and sprinkle with filling. Fold one end over and sprinkle with filling; fold remaining end over and cut crosswise strips one inch wide. Grasp ends of strips firmly and twist in opposite directions then seal ends well in fan shape. Place strips in pan about one inch apart. Repeat proceedure with remaining two parts of dough to fill both pans. Allow to rise for half hour in a warm place. Bake 25 minutes at 350 degrees. Invert pans on large sheet of aluminum foil and let set a minute before removing pan. Makes about 30 twists.

SODA BISCUITS

2 cups all purpose flour; ½ tsp. soda; ½ tsp. salt; 4 T. shortening; ¾ cup sour milk (1 T. vinegar, white preferred, or 1 T. lemon juice will sour ¾ cup milk).

Sift then measure flour. Sift again with all dry ingredients. Cut shortening into dry ingredients until mix resembles coarse corn meal. Add enough sour milk (buttermilk will do nicely) to make soft dough, may need one or 2 T. more of milk. Turn onto floured board. Knead lightly. Roll ½" thick and cut with a floured cutter. Prick with fork and bake on ungreased baking sheet in 475 degree oven for 12 to 15 minutes.

EARLY DAY BUCKWHEAT CAKES

Take a quart of buckwheat meal, mix with a teaspoon of salt, and add a hand full of the best brewer's yeast into the center of the meal; then mix it gradually with cold water until it becomes a batter. Cover it, put it in a warm place and set it to rise; it takes about 3 hours. When it is quite light and covered with bubbles, it is fit to bake.

FUNNEL CAKES

1½ cups milk; 2 beaten eggs; 2 cups sifted all-purpose flour; 1 tsp. baking powder; ½ tsp. salt; 2 cups cooking oil.

Combine eggs and milk in mixing bowl. Sift together flour, baking powder and salt. Add to egg mixture; beat smooth with rotary beater, (test batter to see if it flows easily through funnel-if too thick, add milk; if too thin, add flour). Heat cooking oil to 360 degrees in an 8" skillet. Cover funnel spout with your finger while you pour a generous ½ cup of batter into funnel. Holding funnel close to surface of oil, you remove finger from bottom of funnel and release batter in a spiral into the hot oil. Fry until golden brown (about 3 minutes). Use wide spatula and tongs to turn each cake carefully. Cook 1 minute more. Drain on paper towel, sprinkle with sifted confectioner's sugar and serve hot with syrup and sausage. Makes 4 cakes.

Evelyn Smith

WAFFLES

2 cups all purpose flour; ½ tsp. soda; ½ tsp. salt; 1 T. sugar; 3 eggs, separated; 2 cups sweet milk; ¼ cup melted butter.

Sift, then measure flour. Sift again with soda, salt and sugar. Combine milk, well beaten egg yolks and melted butter. Add dry ingredients to liquid ingredients. beat until smooth. Fold in stiffy beaten egg whites just before baking. Baking time varies with makes of irons. To keep warm after baking, place waffles on a rack in a 300 degree oven with the door ajar.

GRIDDLE CAKES

2 cups flour; 1 tsp. soda; 1 T. sugar; 1 tsp. salt; 1 or 2 eggs; 2 cups sour milk or buttermilk; 2 T. shortening.

Sift then measure flour. Sift again with soda, sugar and salt. Beat egg until fluffy and combine with milk and melted shortening. Add dry ingredients to liquid, beat until smooth. Pour batter onto heated, heavy frying pan or griddle. Turn each cake just before bubbles burst on top. Serve on warm plate.

WAFFLES

2 cups flour; 4 tsp. baking powder; ½ tsp. salt; 2 tsp. sugar; 2 eggs; 1/3 cup melted fat and enough milk to make medium thin batter. Fry in waffle iron.

HAM WAFFLES: Sprinkle 2 T. chopped ham over each waffle before baking.

PECAN WAFFLES: Sprinkle 2 T. broken pecans atop waffle before baking.

EXTRA TREAT WAFFLE: Top baked waffle with whipped cream topping; then add fresh or frozen fruit. Frozen peaches are especially good. A special breakfast treat or makes a good dessert.

PLAIN PANCAKES

2 cups flour; 1½ tsp, soda; ½ tsp. salt; 1 T. sugar; 1 egg; 2 cups sour milk; 1½ T. melted shortening.

Mix and sift dry ingredients. Add well beaten egg mixed with the milk. Beat until free from lumps. Add shortening. Pour on hot griddle or fry in amounts to make cake the size you wish. Turn over only once when the top is bubbly and the under side is browned. If you use sweet milk, use 3 T. baking powder instead of soda. This makes about 2 dozen medium sized cakes.

CORN MEAL PANCAKES

Follow recipe for plain pancakes but use 1 and ½ cups corn meal and 1 cup flour in place of 2 cups flour.

GOLDEN DELIGHT PANCAKES

1 cup cream style cottage cheese; 6 grade A eggs; ½ cup sifted flour; ¼ tsp. salt; ¼ cup oil; ¼ cup milk; ½ tsp. vanilla.

Put all ingredients into blender. Cover and blend at high speed for 1 minute, stopping to stir down once. Bake on greased griddle, using ¼ cup batter for each pancake. Makes about 20 (4'') pancakes. This is excellent for waffles. Bake extra waffles and freeze. Reheat in toaster and they are delicious as freshly made.

Mrs. Milford (Pat) Ratzlaff

ANGELS ON HORSEBACK

1 pkg. all-meat weiners; 1 bag instant potatoes; long horn cheese.

Split weiners lengthwise almost all the way through. Mix potatoes and fill each weiner. Put cheese over potatoes and bake until cheese melts.

Joni Saunders

HAM AND BEEF LOAF

2 lbs. hamburger; ½ lb. sausage; ½ cup chopped celery; salt and pepper; ½ cup oatmeal; 1 beaten egg; 1 chopped onion.

Mix the above thoroughly; shape in pan. Put catsup and bay leaf on top. Bake at 350 degrees.

Mrs. Donald (Betty) Rose

HAMBURGER CURRY

1 lb. ground beef; 1 large onion, sliced thin; 1 tart apple, cored and chopped; 2 T. drippings; 1 tsp. salt; ½ tsp. pepper; 1 can tomatoes (1 lb.); 2 beef bouillion cubes; 2 cups boiling water; 1 T. flour; 1 tsp. curry powder; ¼ cup cold water.

Cook meat, onion and apple in drippings about 10 minutes, stirring often. Add seasonings, tomatoes and cubes dissolved in water. Mix flour and ¼ cup cold water, stir into beef mixture, Simmer for 40 minutes. Serve over rice.

Mrs. Glen (Gerta) Snell

SWISS STEAK

Pound as much flour into a round steak as you can; sprinkle with salt and pepper; brown in bacon drippings on top of stove. Add 1½ cups canned tomatoes, one cup hot water and a cup of peas. Simmer on top of stove or cook in a moderate oven until tender, about 3 hours at 325 degrees.

HAMBURGER STUFFED BREAD

1 loaf French bread; 1½ lbs. ground beef; 1/3 cup diced celery; ½ green pepper; 1 tsp. salt; ¼ tsp. pepper; diced onion; 1 T. Worcestershire sauce; 1 can condensed cheddar cheese soup; slices of cheddar cheese.

Brown beef and drain juices. Mix remaining ingredients except cheese slices and bread. Simmer for 4-5 minutes. Slice 1/3 off top of loaf and dig trough in the bottom section. Stir crumbled bread pieces in meat mix. Fill crust shell with mixture, place cheese slices on top and bake 5-6 minutes at 350 degrees. Now put bread top over meat and bake 3-4 minutes more. Cut in slices to serve.

Chris Graber

MEAT MAIN DISH

½ lb. round steak; 4 medium sized potatoes; can of green beans; cooking oil; can of mushroom soup; seasonings: salt, pepper and garlic salt if desired.

Cut round steak in ¼'' thick strips, dip in flour and brown in oil. Add potatoes cut in quarters and a can of green beans with juice. Cook slowly. When potatoes are done, mushrooms may be added. Just warm these and season to taste. Serves 4.

Mrs. Margaret McCowan

Meats

GOULASH

2 lbs. hamburger; 2 cups cooked macaroni or 1 pkg. noodles; 1 large onion, minced; 1 can cream of mushroom soup; salt and pepper to taste.

Brown hamburger and minced onion. Cook macaroni or noodles; drain, add to browned meat. Combine with cream of mushroom soup. Place in casserole, top with cheese slices and place in oven until cheese melts. A package of onion soup mix may be substituted for the onion.

Mrs. Elmer (Katherin) Graber

MEAT LOAF

1½ lbs. ground beef; ¾ cup Quaker or Mother's oats (quick or old fashioned, uncooked); 1½ tsp. salt; ¼ tsp. pepper; ¼ cup chopped onion; 1 8-oz. can tomato sauce; 1 egg, beaten.

Combine all ingredients thoroughly. Pack firmly into an 8½ by 4½ by 2½ inch loaf pan. if desired, spread catsup over top. Bake in preheated moderate oven (350 degrees) about 1 hour. Let stand 5 minutes before slicing. Makes 8 servings.

Sharon Gering

ECONOMY ROAST

2 lbs. ground beef; ½ cup grated carrots; 1 tsp. salt; ¼ tsp. pepper; 1 T. Worcestershire sauce; ¼ cup chopped onion, if desired; 2 eggs, slightly beaten.

Combine ground beef, carrots, seasonings, W. sauce, onion and beaten egg. Mix thoroughly. Pack in loaf pan, ring mold, or muffin pans. Bake at 300 degrees. Allow 1½ hours for 1 qt. size pan or 45 minutes for muffin pans. Makes 8 servings.

CHINESE HAMBURGER

1 lb. uncooked hamburger; 1 onion; 1 cup celery; ½ cup raw rice; 4 tsp. soy sauce; 1 can each of mushroom and cream of chicken soup; 1½ cups water; salt.

Combine all of above in a 9" by 13" cake pan. Bake one hour at 350 degrees. Ten minutes before time is up, spread 1 can Chinese chow mein noodles on meat and finish baking. This is a very tasty dish.

Mrs. Lee (Mary) Hayes

GROUND BEEF GRAND STYLE

1 can ready biscuits; 1½ lbs. ground beef; 1 cup chopped onion; 1 pkg cream cheese; 1 can cream of mushroom or cream of chicken soup; ¼ cup milk; 1 tsp. salt; ¼ cup catsup; 1/3 cup sliced olives (optional).

Brown beef and onions, drain. Combine softened cheese, soup, salt, catsup, (olives) to beef. Pour into 2 quart casserole; bake at 375 degrees for 10 minutes. Place biscuits on top of casserole and olive slices if you are using them, and bake for 15 or 20 minutes until biscuits are browned.

Mrs. Claire (Mary Alice) Graber

OVEN BAKE BEEF STEW

1½ lbs. stew meat, cubed; 1 cup celery; 6 medium sized carrots, sliced; 1 cup undrained tomatoes or whole fresh ones; 2 medium sized potatoes; 1 T. sugar; 2 T. tapioca; salt and pepper.

Brown meat in heavy roasting pan. Add vegetables and other ingredients. Bake 5 hours at 250 degrees.

SWEDISH MEATBALLS

1 lb. gound beef; 1 small onion, grated; ¼ cup chopped parsley; 1 egg; 1 slice bread, crumbled; ½ tsp. salt; dash of pepper, nutmeg; ¼ tsp. marjoram.

Mix all together and form into balls about 1 inch in diameter. This makes about 36. If you use a blender, put everything in except meat and whiz it well; this saves time. Chill the meat mixture and rinse hands in cold water before shaping balls. These can be frozen on baking sheets and then packaged for later use.

The sauce: 1 can tomato soup; ½ can of water; 1 T. chopped onion; ¾ tsp. curry powder; dash of ground cloves; ¼ tsp. salt.

Chop onion and saute in butter until clear. Add soup, water, and seasonings; bring to boil. Now, put in the meat balls and simmer until just done, 10 to 15 minutes. (a little longer if meat is frozen) Serve over cooked rice, noodles, or mashed potatoes. Any good left over gravy can be substituted here.

NOODLE CREOLE CASSEROLE

1 lb. ground beef (lean); 1 5-oz. pkg. noodles; 1 green pepper, diced; 1 can tomatoes (10-oz. or larger) 1 tsp. salt; dash of pepper; ¼ lb. sliced American cheese.

Set oven at 375 degrees. Put on salted water and cook noodles. After cooking, drain noodles in a sieve and run hot water from faucet through them. Break up beef in skillet, add diced pepper, cook until pink in meat is gone. Combine tomatoes, salt, noodles, and meat; mix with diced cheese and bake in casserole for 45 minutes. You may save two slices of cheese to put on top about 2 minutes before removing from oven or add all when dish is put in oven.

Nellie Hamilton

ROAST AND VEGETABLES

2 or 3 lb. cut up chuck roast; 3 or 4 potatoes (cut into chunks); 5 carrots; 1 small onion (or 1 small can); 3 T. tapioca; ½ cup bread crumbs; 1 T. sugar; 1 T. salt; pepper.

Pour 1 can tomatoes over all. Bake covered at 250 degrees for 4½ or 5 hours.

Mrs. Wilbur (Evadna) Meisenheimer

STUFFED PEPPERS

1½ lbs. hamburger; 1 large onion; 2½ tsp. salt; 3 to 4 slices of bread, 1 small can tomato sauce; ½ cup catsup; 2 eggs; 1 tsp. tabasco sauce; 15 medium sized peppers.

Cut ends from peppers and remove core and membrane. Place peppers in boiling water, remove from heat and allow to stand 12 minutes before draining. Fry hamburger in large skillet until brown; add diced onion, crumbled bread, salt and mix. Add tomato sauce, catsup, and beaten eggs. Stir again and add tabasco sauce. Allow to simmer about 10 minutes. Stuff peppers with this mixture and bake in greased baking dish half an hour at 350 degrees. The stuffed peppers may be frozen before baking if you wish.

Mary Frances Graber

CABBAGE AND MEATBALLS

1 lb. hamburger; salt and pepper; 1/3 cup rice; 1 small onion.

Combine the above into meatballs. Cut up one small head of cabbage, place in heavy kettle. Arrange meatballs over top of cabbage and pour approximately 2 cups of tomato juice over all. Simmer one hour.

Mrs. Herbert (Donna) Kaufman

HAMBURGER CASSEROLE

1¼ lbs. hamburger; 3 tbs. chopped onion; 1 can cream of chicken soup; 1 can cream of mushroom soup; tater tots.

Combine first two ingredients, put in preheated skillet and cook until done. Put meat mixture in a 10" by 6" by 2" dish. Mix 1 can cream chicken soup and 1 can mushroom soup and pour over hamburger. Cover top with tater tots and bake in 375 degree oven for 45 to 60 minutes or until brown.

May Walters

TATER TOT CASSEROLE

1 lb. hamburger; 1 small onion; 1 can green beans; 1 lb. pkg. tater tots; 1 large can condensed milk; 1 can cream of chicken soup.

Brown hamburger and onion; drain, and place in bottom of casserole. Add drained green beans and cover with tater tots. Beat milk and soup together and pour over all. Salt and pepper to taste and bake uncovered at 350 degrees for 1¼ hours.

Mrs. Curtis (Jean) Graber

HAMBURGER CASSEROLE WITH DROP BISCUITS

1 lb. ground beef; 2 medium sized onions; 2 Tbsp. shortening or drippings; 1 tsp. salt; ¼ tsp. pepper; 1 pkg. frozen green beans (cooled and drained; 2 medium sized potatoes, diced and partly cooked (boiled); 1 can tomato sauce.

Brown meat and onion in shortening or drippings and season. Add tomato sauce, green beans, and potatoes. Pour into greased casserole or 8½ by 8½ by 2½ inch pan. Drop biscuit batter by tablespoon on top of meat mixture. Bake at 350 to 375 degrees for 30 minutes, or until biscuits are browned.

DROP BISCUIT MIXTURE

1 cup sifted flour; 2 tsp. baking powder; 3/8 tsp. salt; 2 to 3 Tbsp. shortening; 1/3 to 3/8 cup milk.

Sift flour, baking powder and salt. Cut in shortening until mixture has fine, even crumbs. Add milk. Drop on hamburger and bean mixture and bake.

BAVARIAN BEEF SANDWICHES

1 lb. ground beef; ½ cup chopped onion; ¼ cup chopped green pepper; ¼ cup shredded chedder cheese; 2 T. butter or margarine; 1 can (10¾-oz.) beef gravy; 2 cups shredded cabbage; 6 round hard rolls, split and toasted.

In skillet, brown beef and cook onion and green pepper in butter until tender. Stir in gravy and cabbage; cook over medium heat for one minute. Spoon about ½ cup mixture on bottom half of each roll; top with cheese. Cover with top half of roll. Makes 6 sandwiches.

Mrs. Bert (Yvonne) Moses

FAVORITE MEAT LOAF

1½ lbs. hamburger; ½ pkg. Lipton's onion soup mix; ¼ tsp. salt; 1 cup soft bread crumbs; ½ cup water; 2 eggs; ¼ cup catsup.

Mix hamburger, onion mix, bread crumbs moistened with water, eggs slightly beaten and catsup. Mix well and shape into loaf; put in shallow pan, cover with catsup and bake at 350 degrees for 1 hour and 15 minutes.

Mrs. L. C. (Maurine) McCubbin

TACOS

Cook 1 lb. ground beef; 1 tsp. salt, 3 garlic buttons, ½ tsp. pepper, ½ cup onion, 1 tsp. cumin seed and 1 cup water until meat is well done. Drain well. Have 1 small head of lettuce, 3 tomatoes and 3 green onions well chopped and ready in a bowl. Grate ½ cup longhorn cheese. Boil frozen tortillas for ten minutes to make them easy to shape. Now put 1 big tablespoon meat on each tortilla then fold in half; fry in skillet of hot oil until brown and crisp on both sides. These are ready to eat like a sandwich as soon as salad mixture, sauce and cheese are added.

SLOPPY JOES

2 lbs. ground beef; 1 medium onion, minced; 1 can tomato soup; 1 green pepper, minced; salt and pepper; 1 T. French dressing; 2 T. mustard; ½ cup tomato catsup; 1 T. flour; ½ soup can water.

Brown beef with onion, then add soup, water, pepper, mustard, dressing, catsup, salt, pepper and flour to thicken. Simmer 20 to 30 minutes, stirring occasionally.

Serve on hot buns.

CORN DOGS

Heat 8 to 12 weiners to boiling point in water deep enough to cover. Drain and wipe dry; place lengthways on sticks. Sift together 2 T. cornmeal, 6 T. flour, ¾ tsp. celery salt, ¼ tsp. baking powder and ½ tsp. sugar. Add 4 T. milk, one to two T. water and 1 well beaten egg. Stir only until batter is smooth. Dip weiners in batter and fry to golden brown in deep, hot fat. (hot enough to brown a bread cube in 40 seconds.) Turn with fork or tongs to brown on all sides.

BARBECUE SAUCE

1 1-lb. 12-oz. large can tomatoes; 2 tsp. chile powder; 2 tsp. dry mustard; 1 tsp. sugar; ½ tsp. salt; ½ tsp. celery seed; ¼ pepper; ¼ tsp. allspice; 2 tsp. prepared horseradish; 1 tsp. Worcestershire sauce. Heat tomatoes and mash. Add other ingredients and simmer while making meat balls.

Meat balls: 1 egg; 1 cup bread crumbs; 1¼ tsp. salt; 1 cup milk; ¼ T. instant onion; 1 lb. ground beef; 2 T. cooking oil. Mix and shape into balls and brown in oil. Add to sauce and simmer 30 minutes.

LASAGNE

Cook Lasagne noodles until tender, 10 to 20 minutes. Stir occasionally, drain and rinse in cold water.

Meat sauce– Brown in large skillet: 1 lb. hamburger, 1 onion or package onion soup mix, dash of garlic salt, dash of pepper, dash of cumin, (these 3 ingredients to taste). Stir in: 2 6-oz. cans tomato paste or sauce, 4 6-oz. cans of water; cover and simmer 15 minutes stirring occasionally.

Cheese filling: 2 12-oz. or 1 large carton cottage cheese (small curd), 1 T. parsley, finely chopped, 1 cup grated Mazzarella, Parmesan or Longhorn cheese.

Grease large baking dish. Cover bottom with meat sauce, then Lasagne noodles, then cheese filling. Repeat layers ending with meat sauce. If desired, sprinkle grated cheese over top. Bake at 350 degrees for 30 minutes. Serves 6 to 8.

Mrs. William (June) Massey

SPAGHETTI WITH BEEF

1½ lbs. hamburger; 1 medium onion, diced; 1 4-oz. can mushrooms, drained; 12-oz. pkg. spaghetti ; 1 lb. can tomato sauce; salt; ¼ tsp. oregano; ¼ tsp. garlic powder.

Saute onion, green pepper; add meat and brown. Drain off grease and add mushrooms, tomato sauce, and seasonings. Simmer 30 minutes. If a thin sauce is preferred, add about 3 T. catsup. This sauce with the cooked spaghetti will serve 4 people.

MINCE MEAT

1 cup hamburger; 1 tsp. salt; 3 cups ground apples; 1 cup raisins; 1 cup vinegar; 1 cup water; 1 cup sugar; 1 tsp. each of cinnamon, cloves, nutmeg; 1 unpeeled orange (ground) and 1 unpeeled lemon (ground), orange and lemon optional.

Simmer water, salt, and meat until meat is cooked. Add other ingredients and cook over low heat 0 minutes.

HUNTINGTON CHICKEN 5-5-85 good

4 lb. hen stewed, seasoned and cut in cubes; 2 cups macaroni, cook and drain; ½ lb. grated cheese; 4 cups broth; ½ cup flour; 4 cups bread crumbs; ½ cup cream.

Thicken broth with flour. Mix chicken, macaroni, flour and broth. Brown bread crumbs in butter and mix with cream; spread on chicken and bake for 30 minutes at 325 degrees in an 8 by 12" greased pan. Denver 12-15

Mrs. Joel (Connie) Strohl

CHICKEN SUPREME

1 pkg. fryer parts (4-6 lbs.) or 1 hen; 6-8 cups soft bread, broken up; 1 cup chopped celery; 2 eggs, beaten; ½ tsp. baking powder; 2 cups milk; 1½ tsp. sage; ½ tsp. pepper; 1 small onion, chopped; 1 can cream of mushroom soup.

Boil chicken with salt until tender and remove from bones. Cut up, remove skin and grind meat. Make dressing by combining bread, celery, eggs, baking powder, sage, salt to taste, pepper, milk, onion and soup. Alternate (bottom layer dressing, second layer chicken, top layer dressing). Sprinkle rolled cracker crumbs over top. Pour chicken broth and ground skin mixed over top until it can be seen around edge of pan. Bake at 325 degrees for 1½ hours.

Mrs. Harold (Margaret) Albright

CHICKEN DUMPLINGS

1 well beaten egg; 1 cup sweet milk; 1 pint flour; ½ tsp. salt; 2 tsp. baking powder.

Drop this batter by spoonful into chicken broth, just checked from boiling. Let boil 15 minutes without stirring. Do not cover.

ROAST TURKEY

Place stuffed turkey on back in roaster. Lay strips of salt pork over breast or rub it with a paste of butter and flour. This keeps meat moist. Put the bird in a 500 degree oven for 30 minutes then reduce heat to 375. Now, cover the roaster or add a cup of water to the pan and get ready to baste the bird frequently while it bakes. Cook until tender; allow 20 to 25 minutes to the pound.

NOODLES

1 T. water; ½ tsp. salt; 1 egg beaten; 1 cup sifted flour; ¼ cup finely chopped parsley (optional).

Add water and salt to egg. Stir in flour to make stiff dough. Knead slightly with hands until dough doesn't stick. Cut into thirds. Roll thin on lightly floured surface. Let stand 20 minutes to dry slightly. Cut in strips. Add to boiling broth slowly so boiling does not stop. Cook 20 minutes.

PLAIN BREAD DRESSING

8 cups bread crumbs; 1 cup melted butter; 1-3 tsp. sage; ½ cup chopped onion (optional); salt and pepper to taste.

Milk or broth from chicken giblets to blend ingredients if stuffing is stiff or dry.

OVEN FRIED CHICKEN

1 medium sized frying chicken; ¼ cup soda crackers (rolled fine); 1 cup Wesson oil.

Dip well drained chicken in Wesson oil, then cracker crumbs. Arrange in 13 by 9'' shallow pan. Season with salt and pepper. Sprinkle with a small amount of garlic salt and paprika if desired. Bake 1 hour at 375 degrees. Do not cover and do not turn,

Mrs. Clifford (Zora) Koestel

OVEN FRIED CHICKEN

Preheat oven to 425 degrees. Melt in small pan 1/3 cup shortening (part butter). Mix in paper bag: ¼ cup flour, ½ tsp. salt, 1/8 tsp. pepper, ½ tsp. paprika. Doing three or four pieces at a time, shake 2 pounds of chicken in bag to coat with flour. Place coated pieces in a single layer in an oblong pan, 13 by 9½ by 2''. Drizzle melted shortening evenly over the chicken. Bake 45 minutes, or until tender. 4-6 servings.

Evelyn Gering

QUICK BAKED CHICKEN

3 chicken breasts; 1 tsp. instant chopped onion; 1 can cream of chicken soup; seasoned stuffin' mix.

Cook chicken breasts in water to cover. Let cool and set liquid aside. Remove bones and skin from chicken and slice in bottom of 9 by 13'' baking dish. Sprinkle instant onion over top. Mix water the chicken was cooked in with the chicken soup, add to stuffin' mix until it is proper consistency for baking. Spread this over the sliced chicken and bake 20 minutes or until brown in 350 degree oven. Cut in squares. This serves 6 to 8.

Mrs. H. E. (Mae) Spriggs

SPAGHETTI WITH CHICKEN LIVERS

2 T. oil; 1 small onion; ½ lb. chicken livers; 2 T. paprika. Cook these ingredients in a heavy cast iron kettle until liver is completely browned.

Add: 1 large can tomato sauce; 1 tsp. garlic juice; 2 tsp. salt; 1 tsp. black pepper; 1 T. ground basil; 2 cups water.

Simmer for about 1 hour. If sauce thickens, more water can be added then continue to simmer over low heat. During the last 30 minutes, cook 1 pkg. of spaghetti according to pkg. instructions.

Mrs. Darrel (Norma Jean) Dougan

CHICKEN AND RICE

Meaty pieces of 2 fryers; 1 small pkg. minute rice (2 cups); 1 can mushroom soup; 1 can cream celery soup; 1 cup milk; 1 pkg. dry onion soup mix.

Mix rice, soups and milk. Pour into greased pan. Place chicken on top of rice mixture. Sprinkle dry onion soup mix on top. Cover and bake at 325 degrees for 2½ hours.

Mrs. Rex (Joyce) Turner

SALMON LOAF WITH CHEESE SAUCE

1 can salmon, drained (save liquid); use liquid plus water to make 1 cup; 2 tsp. lemon juice; 1 slightly beaten egg; ½ cup dried milk; 1 ' cup oatmeal or bread crumbs; 2 T. chopped celery; 2 T. chopped onion; ¼ tsp. salt.

Combine all ingredients and press into baking dish, 9 by 5 by 3". Bake at 350 degrees for 20 to 25 minutes. Remove from oven and let stand 5 minutes. Turn onto heated serving platter.

Sauce: 1 cup evaporated milk; 2 cups grated American cheese; 1/8 tsp. celery salt; 1/8 tsp. dry mustard.

Heat milk in double boiler. Add cheese, stirring constantly. Add seasoning. Cook until smooth and creamy. (This sauce is excellent over buttered broccoli). Yield 6-8 servings.

SPEEDY HAM DISH

Heat slices of canned ham in skillet with brown sugar and cinnamon sprinkled over top for added flavor and color.

D. Lewis Graber

UPSIDE DOWN HAM LOAF

1 lb. ground, smoked ham (or 2 cups ground leftover ham); 1 lb. ground pork; 1 T. minced onion; 1 cup oatmeal or finely crushed bread crumbs; 1 cup milk; 1 tsp. Worcestershire sauce; 1 tsp. prepared mustard; 2 eggs beaten. Combine ingredients, blend thoroughly. Set aside.

Topping: ¼ cup brown sugar; ½ cup drained, crushed pineapple; 1 tsp. dry mustard.

Mix above and pour into a meat loaf pan, spreading out to the corners. Pack ham loaf mixture carefully but firmly on top. Bake at 325 degrees for 1¼ hours. Let stand for 10 minutes. Drain off juice and turn out on a serving platter. Freezes well.

SWEET 'N SOUR TOP CHOPS

Sweet and sour sauce: Combine in saucepan-¼ cup butter or margarine; 1 cup brown sugar; ¼ cup cornstarch; 2 T. soy sauce; 1 T. Worcestershire sauce; 1 cup vinegar; 3 cups pineapple juice; ½ tsp. salt; 1 tsp. liquid smoke (optional).

Cook above over low heat until clear and thickened, stirring constantly. Pineapple chunks, green pepper, thinly sliced onion or tomato wedges may be added the last 3 or 4 minutes.

Marinade: Use 1 cup of the above sauce before addition of fruit or vegetables and mix well with 3 cups 7-Up.

Select meaty chops 1¼" thick. Put chops in large bowl and pour marinade sauce over them. Cover and chill several hours or overnite. Barbecue over medium, hot charcoal fire for 10-12 minutes per side or until side is cooked. Turn only once. Chops are done when center is gray. Baste chops with sweet and sour sauce the last 4 or 5 minutes of broiling time. Serve rest of sauce hot with chops.

SCALLOPED OYSTERS

1½ pints oysters; 2 cups bread or cracker crumbs; ½ cup milk or include liquid from canned oysters; salt; pepper; 6 T. butter.

Arrange oysters and crumbs in alternate layers in a buttered baking dish, dotting each layer with bits of butter and seasonings. Top layer is crumbs and butter bits. Bake 30 minutes at 375 degrees. Serves 6.

SALMON AND RICE CASSEROLE

1 lb. can salmon; 1 can cream mushroom soup; ½ cup milk; 1 small box minute rice; sprigs of parsley.

Remove bones from salmon and add to mushroom soup and milk. Heat well. Cook rice as directed on box. Combine rice and soup mixture. Bake 350 degrees approximately 45 minutes. Remove from oven and garnish with parsley sprigs.

LAMB STEW

1 to 3 lbs. neck or breast of lamb; 3-4 carrots; 2 large onions; 2 cups fresh or canned tomatoes; 4-6 potatoes; salt and pepper. (1 small turnip may be included).

Cover meat with cold water, add a tsp. salt and a slice of onion, and simmer until tender. Let stand overnight to cool. Remove fat, strain broth and separate meat from gristle, bones and fat. Bring broth to boil, and add carrots sliced, onions quartered, tomatoes and turnips diced. Cover and cook until vegetables are nearly tender. ¾ of an hour before serving, add diced potatoes, salt and pepper, and a dash of cayenne and curry powder if you like. Add meat 15 minutes before serving. For gravy, allow 1 to 1½ T. flour, mixed to a paste with 1 T. of cold water, for each cupful of liquid remaining in the kettle after meat and vegetables are removed.

ROAST VENISON

The loin or haunch is choice for roasting. Wipe meat with cloth wrung out of weak vinegar. Spread lard or melted butter over meat. Sprinkle with salt, cook in a 450 degree oven for one half hour, then reduce heat to 350 degrees and allow 15 minutes per pound for loin or 20 minutes a pound for a haunch. Turn over when half done and dredge lightly with flour and salt. Add a little water to the pan when the meat begins to brown. Currant jelly may be used to baste meat. Venison may be sprinkled with minced onion and lemon juice before being put in the oven.

VENISON STEAK

Steaks are cuts from loin or leg and should be about ½ inch thick. Broil or cook like beef.

HOLIDAY CRANBERRY SALAD

1 lb. raw cranberries, ground; 1 cup seeded Tokay grapes, quartered; 1 cup walnuts; 1 small can crushed pineapple; 1½ cups sugar; ½ lb. marshmallows, quartered; 1 cup heavy cream, whipped or Dream Whip.

Combine cranberries, grapes and nuts. Add pineapple and sugar. Stir until thoroughly mixed. Refrigerate 3 hours. Add marshmallows and whipped cream 30 minutes before serving.

Mrs. W.M. (Thelma) Hoffman

GREEN BEAN SALAD

1 can French style green beans; 1 small can peas; 1 small jar pimientos; 1 small onion; 4 stalks celery; 1 bell pepper; ¼ cup salad oil; ¼ tsp. salt; ½ cup sugar; 1/3 cup vinegar.

Drain beans, peas, and pimientos. Dice celery, onion and pepper. Combine all vegetables. Mix sugar, vinegar, oil, and salt; bring to a boil and pour over vegetables.

Mrs. E. C. (Jerry) Sowell

CRAB SALAD

3 avacados; 1 can black olives, sliced and pitted; 1 small can pimientos, chopped and drained; 2 celery stalks, chopped; 1 can crab meat (6½-os) and 1 lb. small shrimp; 3 tomatoes, quartered; ½ cup mayonnaise; 1 head lettuce.

Combine meat, Olives, Pimientos, celery, tomatoes and mayonnaise. Peel avacados and slice on lettuce leaves. Top with salad.

Nellie Marie Graber

LETTUCE SALAD

1 head lettuce; 1 onion; 4 slices bacon; ¼ cup vinegar; ¼ cup brown sugar; salt and pepper.

Shred lettuce and chop onion into bowl. Chop bacon; fry until crisp. Add vinegar and sugar to bacon drippings; boil until light syrup forms. Pour over greens and serve warm.

Mrs. Delmer (Darla) Schrag

WHEAT SALAD

1 cup coarse processed wheat; 2 cups cold water; ½ tsp. salt; 1/3 cup French dressing; 1 tomato; 2 T. diced green pepper; ¼ cup chopped green onion; 1/3 cup diced celery; 6 sliced olives; 2 T. mayonnaise.

Combine wheat, water and salt in saucepan. Cover tightly, bring to boil; reduce heat; simmer 20 minutes. Drain and marinate in French dressing in refrigerator for at least half hour. Add green pepper, onion, celery, olives, mayonnaise, and half the tomato; toss. Serve on crisp greens; garnish with rest of tomato. Serves 4 to 6.

Salads

CREAMY SPRING SALAD

1 pkg. lemon gelatine; 1 cup hot water; ½ cup mayonnaise; 2 T. vinegar; ¼ tsp. salt; ½ cup water; 1½ cups finely cut cabbage; ½ cup sliced radishes; ½ cup sliced celery; 2 tsp. diced green peppers; 1 tsp. grated onion; ¼ tsp. celery seed.

Dissolve gelatine and salt in hot water. Slowly blend mayonnaise in ½ cup water, add vinegar. Combine the two mixtures and chill until thick enough to whip fluffy. Fold in vegetables and celery seed. Turn into mold and chill until firm.

KRAUT SALAD

1 can 303 kraut; ½ cup sugar; ½ cup celery; ½ cup catsup; medium onion; ½ cup chile sauce; ½ cup green peppers.

Drain juice from kraut then put on sugar and let stand while mincing onion, celery and green pe pper. Add to kraut, then sauce and catsup and stir thoroughly. Let stand over night.

OLLENE'S FRUIT SALAD

12-oz. can apricot nectar; ¼ cup pineapple juice; 1 pkg. orange jello; 1 cup crushed pineapple; 2 medium bananas; 1 cup chopped nuts.

Heat ¼ cup pineapple juice. Dissolve jello in- add other ingredients when cool but not hard. Add 2 cups Dream Whip. Let set and serve.

PINEAPPLE SALAD

1 pkg. pineapple jello; 1 T. sugar; 2 cups water; 1 cup pineapple (drained); 1 orange, peeled and diced; ½ cup grated cheese; ½ cup whipped cream; 1 cup colored minature marshmallows; ½ cup nuts.

Prepare jello according to package directions, chill until beginning to set then add other ingredients, whip until light, fold in whipped cream and top with candies.

Mrs. John (Selma) Schrag

7-UP SALAD

1 cup boiling water; 1 3-oz. orange jello, mix and then cool. Then add: 1 8-oz. 7-Up; ½ cup minature marshmallows; 1 10-oz. can crushed, drained pineapple; 2 or 3 diced bananas; chill and top with: pineapple juice and water to make ½ cup juice; ¼ cup sugar; 1 T. flour; 1 egg, slightly beaten and 1 T. butter. Boil until thick. Cool, then add 1 cup Cool Whip. Spread on jello and sprinkle grated cheese on top if desired.

Mrs. Donald (Jaymlee) Bergkamp

PINEAPPLE CHEESE SALAD

1 pkg. lemon jello; 1 cup crushed pineapple; juice of ½ lemon; ½ cup sugar; 1 cup cold water; ½ lb. grated cheese; 1 cup cream, whipped; ½ cup chopped nuts.

Heat pineapple and sugar to boiling. Add jello and remove from heat. Stir well. Add cold water and lemon juice. Chill until almost set; then add cheese, nuts, and whipped cream. Chill until set.

Mrs. Harley (Glenna) Miller

FRUIT AND CHEESE SALAD

1 large container small curd cottage cheese; 2 pkg. or 1 large pkg. orange jello; 2 cans mandarin oranges; 1 med. can chunk pineapple; 1 large container Cool Whip (don't substitute).

Mix jello with cottage cheese, then add drained oranges and pineapple. Fold in Cool Whip until thoroughly mixed.

Mrs. Edwin (Carolyn) Wiard.

3 BEAN SALAD

2 cans green beans; 1 can yellow beans; 1 can kidney beans; 1 onion chopped.

Dressing: 1 cup vinegar; 1 cup sugar; ½ cup oil; 1 tsp. mustard seed or tsp. mustard; ½ tsp. celery seed or celery salt.

CABBAGE AND PINEAPPLE SALAD

1 small head cabbage, shredded; 1 cup canned pineapple, chunks; ¼ cup nuts; ½ cup salad dressing; ½ cup cream, whipped; 2 T. lemon juice or vinegar; salt to taste.

SALAD COMBINATIONS

Cabbage and celery
Cabbage with carrots
Cabbage, celery, apple
Cabbage, pineapple, nuts
Cabbage, apple, raisins
Cabbage, green or red peppers
Cabbage, apple, white grapes
Potato, cucumbers, onions, pickle, hard boiled eggs
Kidney beans, onion, pickle, eggs
Lettuce, sliced radishes and onion
Potato, cucumber and pickled beets
Chicken, celery, cucumber
Chicken, celery, cucumber or pineapple
Shrimp, celery, peas
Tuna, celery, sweet pickle
Salmon, celery, pickles
Cabbage, bananas, peanuts
Macaroni, onion, pickle, pimiento, pepper, diced cheese
Apple with celery
Apple with onion
Apple with celery and nuts
Apple with bananas
Tomato, cucumbers, onions, peppers
Tomato, lettuce, cucumbers

CHICKEN SALAD

2 cups cut-up chicken (cooked); 1 cup chopped celery; ¼ cup sweet pickles; ¾ cups salad dressing. Mix 2 T. sugar; ½ tsp. salt; ½ tsp. dry mustard; 2 T. flour. Stir in: 1 beaten egg, add ¼ cup cold water, ¼ cup vinegar. Cook until very thick. Cool slightly and stir in ½ cup Pet milk or thick cream. Keep in covered jar in refrigerator.

MACARONI SALAD

1 pkg. (8-oz.) elbow macaroni; 1 cup diced cucumber; 1 cup diced green pepper; ¼ cup sweet pickle relish; 1 T. grated onion; ½ cup mayonnaise; ½ cup dairy sour cream; ¼ cup milk; 1¼ tsp. salt; dash pepper; 2 hard-cooked eggs.

Cook macaroni as label directs; drain, rinse with cold water and place in large bowl. Add cucumber, pepper, pickle and onion, mix well. In small bowl, combine mayonnaise, sour cream, milk, salt, and pepper; blend well. Toss until macaroni is well coated. Gently mix in chopped egg. Refrigerate, covered, until well chilled, several hours or overnight. 10 to 12 servings.

COTTAGE CHEESE MIX SALADS

Cottage cheese, chunk peanutbutter, banana, serve on lettuce
Cheese, spiced apple and pear halves
Cheese, green onion slices, and cucumber bits
Cheese, peach havles, chopped dates and nuts
Cheese, sliced green and ripe olives, and cubes of ham or lunch meat

MEXICAN TOSSED SALAD

1 head lettuce; 1 or 2 tomatoes; 1 small onion; 1 lb. grated cheese (cheddar); 1 cup Mexican style beans; ½ small bag corn chips, crushed; Catalina dressing.

Combine all ingredients; toss and serve immediately to prevent chips from softening. Sprinkle corn chips over top.

Mrs. Walter H. (Marie) Graber

PINK DRESSING

1 pint mayonnaise; 2 T. vinegar; 2 T. sugar; 1 small onion, ground; ¼ cup French dressing; 2 T. catsup; ½ cup canned beets, drained and ground; dash Worcestershire sauce.
Mix all ingredients to gether thoroughly; one minute in the blender will do this nicely. This makes one quart.

HONEY FRENCH DRESSING

2/3 cup sugar; 1 tsp. dry mustard; 1 tsp. paprika; ¼ tsp. salt; 1/3 cup honey; 1/3 cup vinegar; 3 T. lemon juice; 1 tsp. grated onion; 1 cup salad oil.

Mix dry ingredients. Blend in honey, vinegar, lemon juice and onion. Add oil slowly beating constantly with electric or hand rotary beater. This dressing is especially nice for fruit salads. Yields about 1 pint.

THOUSAND ISLAND DRESSING

½ cup mayonnaise; 2 T. chili sauce; 1 T. finely chopped sweet pickle; 1½ tsp. finely chooped onion; 1 T. vinegar; ¼ tsp. paprika.

Mix together all ingredients. Chill until ready for use. Yields 1 cup.

POTATO SALAD

In boiling, salted water to cover, cook unpeeled potatoes, covered just until tender, about 30 to 35 minutes. Drain; cool 10 minutes. Peel, and slice into a large bowl. Pour Italian or your favorite dressing over potato slices and toss lightly. In another bowl, combine 1 cup diced celery, ½ cup finely chopped green pepper, ¼ cup diced pimiento, 2 T. chopped onion, 1 tsp. salt; ¼ tsp. dill seed, 2 T. prepared mustard, 1 cup mayonnaise. Add all to potatoes and again toss lightly. Refrigerate 3 or more hours.(covered), and serve on bed of crisp lettuce.

RUSSIAN DRESSING

1 cup mayonnaise; ½ cup chili sauce; 1 T. lemon juice; ½ T Worcestershire sauce.

Add other ingredients to mayonnaise and mix well.

FRENCH DRESSING

1 tsp. salt; ¼ tsp. pepper; ½ tsp. sugar; 2 or 3 T. vinegar or lemon juice; ½ cup salad oil.

Mix seasonings, add vinegar or lemon juice and oil. Beat, or shake in a bottle, until thick and smooth. Mustard, chili powder, celery salt, garlic (rubbed on bowl), onion juice, Worcestershire sauce, chopped olives, pickles, pimiento, green pepper or parsley may be added to basic recipe.

COOKED MAYONNAISE

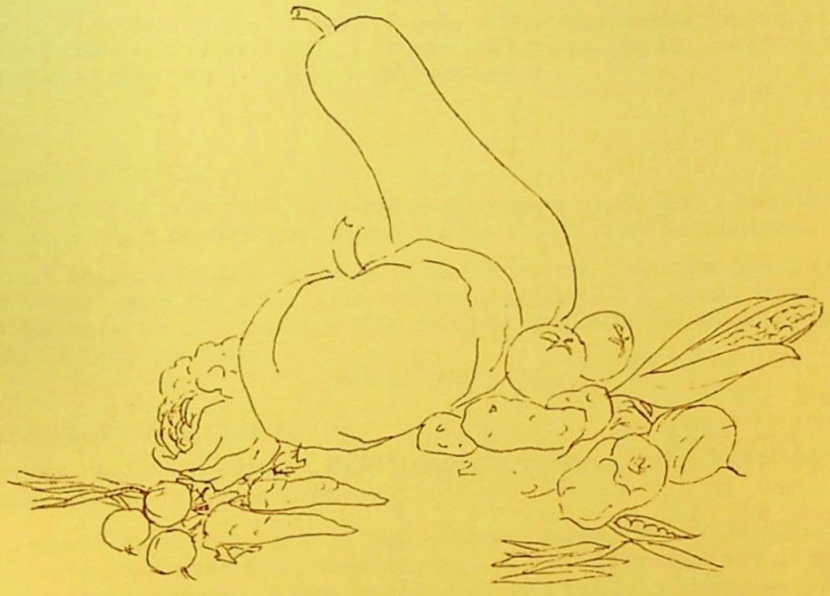
Mix in suacepan, 1 tsp. salt, 2 tsp. sugar, dash of pepper, 3 eggs, ½ cup vinegar and ¾ cup milk. Beat then stir as mixture cooks. As soon as desired thickness is attained, remove from heat. This blends nicely when beaten into left-over mashed potatoes for a potato salad; when used for this, add chopped onions to hot dressing before combining with potatoes. Garnish salad with slices of hard boiled egg.

FRUIT SALAD DRESSING

1/3 cup orange juice; 2 T. lemon juice; 2 eggs slightly beaten; 1 cup heavy cream, whipped; 1/3 cup pineapple juice; ½ cup sugar.

Mix fruit juices, add to beaten eggs, and add sugar and salt. Cook over hot water until thickened. Cool, chill and fold in whipped cream before serving over salads.

Vegetables



CORN

2 cans whole kernel corn; 1 can cheddar soup. Mix together and bake at 350 degrees about 30 minutes.

GREEN BEANS

1 can green beans; 1 can cream of mushroom soup. Mix together and bake at 350 degrees for about 30 minutes.

Mrs. Redus (Ruby) Morrow

HARVARD BEETS

¼ cup sugar; 1 T. cornstarch; ¼ tsp. salt. Slowly add ½ cup vinegar, ½ cup water then cook until thick and clear. Add 2 T. butter and 4 cups diced, cooked beets. Cook over low heat until beets are thoroughly heated.

GREEN BEAN CASSEROLE

4 cups green beans (plain or French); 1 can (8-oz.) water chestnuts; 2 cans cream of celery soup; ½ cup milk; salt and pepper; 2 cups French fried onion rings.

Cook and drain beans; alternate layers of beans and water chestnuts in a 2-quart greased casserole. Make the soup, milk and seasonings into a sauce. Pour over the mixture and bake for 25 minutes at 350 degrees. Top with French fried onion rings and bake 10 minutes more.

Mable Payne

QUICK ASPARAGUS CASSEROLE

1 can asparagus, drained; 1 can undiluted cream of mushroom soup; 2 hard cooked eggs, chopped 1¼ cups cracker crumbs.

Grease a 1-quart casserole; place ½ cup cracker crumbs in bottom, Combine drained asparagus, mushroom soup, chopped eggs, and ½ cup crumbs and pour into casserole. Sprinkle remaining crumbs on top. Dot with butter or margarine. Bake 30 minutes in a 350 degree oven.

Mrs. Harry (Wanda) Siefert

CORN PUDDING

1 can (1 lb.) cream style corn; 3 eggs, slightly beaten; ½ cup milk; ½ cup light cream; 2 T. butter or margarine, melted; ¼ cup chopped green pepper; ¼ cup chopped pimiento; 1 T. grated onion; 1 tsp. sugar; 1/8 tsp. salt; dash of pepper.

Combine corn and eggs. Stir in milk, cream and butter. Add green pepper, pimiento and onion; mix well. Blend in seasonings. Pour into a greased 1½ quart casserole. Set in pan of hot water. Bake, uncovered, at 325 degrees for 1 hour, or until knife comes out clean. Yield 5 to 6 portions.

Mrs. Herbert (Julia) Bolinger

POTATO PUFFS

½ cup sifted flour; 1½ tsp. baking powder; ¼ tsp. salt; 1 cup mashed potatoes; 2 eggs (well beaten with dash of pepper).

Sift flour once and add other dry ingredients. Sift again and add potatoes and eggs. Drop by tsp. into deep fat at 385 degrees and fry until brown.

Mrs. Adolph (Ida) Stucky

CABBAGE ROLLS

Mix in large bowl: 1½ cups ground ham, beef, pork, or hamburger (good way to use rest of a big roast), 1 cup cooked rice; 2 T. chopped onions; 1 T. flour; salt and pepper to taste.

Take head of cabbage and remove the core. Pull leaves off. Form meat mixture into oblong form and place on two leaves. Roll leaves around meat and secure with toothpick. Place in a greased baking dish side by side. Pour ¼ cup of water over this and cover with foil. Bake 20 to 30 minutes.

MARINATED CARROTS

5 cups cooked, sliced carrots; 1 medium sweet onion, sliced; 1 small green pepper; 1 can tomato soup; 1 T. salt; 1 tsp. pepper; ½ cup salad oil; 1 cup sugar; ¾ cup vinegar; 1 T. prepared mustard; 1 T. Worcestershire sauce.

Cook carrots, drain and cool. Cut onions and peppers in round circlets. Mix other ingredients together and add carrots, onion and green pepper to dressing and let set 12 hours.

SWEET POTATOES WITH CARAMEL SAUCE

6 medium sweet potatoes; 2 cups sugar; 1 cup cream; 2 T. butter or margarine.

Cook potatoes with skins on. Peel when cool. Melt butter in skillet. Put potatoes which have been cut in half into butter and brown. Cook sugar and cream over medium flame until thick and syrupy. Pour over potatoes and cook for a few minutes.

SWEET POTATO PONE

1 pint of raw sweet potatoes; 1 pint of sweet cream; 1 cup sugar; ¼ cup butter; cinnamon and nutmeg to taste; 2 eggs; ½ tsp. salt.

Put potatoes through a grinder. Beat eggs and sugar, add milk, spices, and fold into sweet potatoes. Put in shallow buttered pan and bake very slowly. Cut in squares to serve.

ZUCCHINI AND PIMIENTO CASSEROLE

1½ lbs. zucchini, cut into ¼'' thick crosswise slices; 1 large onion, sliced ¼'' thick; boiling salted water; 1 jar (4-oz.) pimientos, drained and chopped; ¼ cup soda cracker crumbs; 1 cup shredded sharp cheddar cheese; ½ tsp. salt; ¼ tsp. pepper; 2 eggs, beaten.

Place zucchini and onion slices in small amount of boiling, salted water. Cook covered, over medium high heat until almost tender, about 4 minutes. Drain well and cool. Place half the zucchini and onions in a shallow 1-quart buttered casserole. Top with half the pimientos, crumbs, cheese, salt and pepper. Top with remaining zucchini, onions, pimientos, crumbs, cheese, salt and pepper.

Pour beaten eggs over all, and bake in a 350 degree oven just until egg sets, about 20 minutes. 4 to 6 servings.

BAKED BEAN CASSEROLE

1 lb. ground beef; 1 large can pork and beans; 1 pkg. dry onion soup; 1 can tomato sauce; 1 tsp. chili powder.

Brown ground beef, add next four ingredients, pour into casserole and bake for 30 minutes in a 350 degree oven.

Mrs. Jerry (Evelyn) Schafer

SMICK'S BORSCH SOUP

2 #303 cans diced beets; 1 #303 can green beans; 1 onion, diced; 2/3 cup vinegar; ½ cup sour cream; 3 medium potatoes, cubed; 1 tsp. salt; 5 grains allspice; ½ lb. cured ham, diced.

Mix all ingredients, bring to a boil; simmer. Serve as a soup.

CREAM VEGETABLE SOUP

1 qt milk or part milk and part meat stock; 1 to 2 cups vegetable pulp (cooked and mashed); 3 T. butter or margarine; 3 T. flour; 2 tsp. salt; 1/8 tsp. pepper.

Meat stock or water in which the vegetables have cooked may be used in place of one to two cups of the milk. Heat the liquid and add vegetable pulp. Any vegetable or a combination of several may be used. Thickening of butter and flour is added to soup; this must be stirred constantly until soup is just right texture. Serves 6-8.

CREAM OF TOMATO SOUP

1 qt. milk; 2 T. butter or margarine; 2 T. flour; 2 cups canned or stewed tomatoes; 2 tsp. sugar; 1 small onion; ¼ tsp. soda; 1 tsp. salt; pepper.

Make a white sauce of the milk, butter and flour. Cook the tomatoes for 10 minutes with the sugar and sliced onion; run through a sieve or mash. Reheat and add soda. Add to white sauce, stirring constantly. Season and serve at once. Serves 8.

CHERRY PIZZA

2 crust pie shell recipe; 1 6-oz. pkg. softened cream cheese; 2 eggs, beaten; 1 cup sugar; ½ cup chopped nuts; 2 tsp. vanilla; cherry or blueberry pie filling; dessert topping.

Mix pie crust; roll and place on pizza pan. Bake 10 to 12 minutes at 400 degrees. Combine cream cheese, eggs, sugar, nuts and vanilla. Spread over baked crust; bake 10 minutes at 350 degrees. Cool and chill. Put cherry filling over top and cover with dessert topping.

Mrs. Paul (Edna Ruth) Kemp

FRENCH CHOCOLATE PIE

Cream ½ cup butter and ¾ cup sugar. Stir in 2 sq. (cooled) melted Baker's unsweetened chocolate. Add: 2 eggs (one at a time) beating 5 minutes after each egg, at high speed. Fold in 2 cups thawed Cool Whip; pour into 9" pie shell (baked). Chill or freeze 2-3 hours before serving.

Mrs. Alan (Lila) Waltner

EGG NOG PIE

Combine and blend thoroughly in a saucepan: 2 tsp. unflavored gelatine; ½ cup sugar; 2 T. cornstarch; ½ tsp. salt. Stir in slowly and mix well: 1 cup milk. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil 1 minute, remove from heat. Stir some of this mixture into 3 eggs yolks, slightly beaten.

Next, add egg mixture to rest of custard in pan and bring to just boiling, stirring constantly. Remove from heat. Add: 1½ tsp. vanilla, ¼ tsp. almond. Place pan in cold water. Cool until mixture mounds slightly when dropped from spoon. Fold in: 1 cup cream, whipped. Pour into cooled pie crust and sprinkle with nutmeg. Chill before serving.

Mrs. Tom (Jan) Rogers

CHOCOLATE CREAM PIE

¾ cup sugar; 1/3 cup flour; ¼ tsp. salt; 2 cups milk; 2 eggs; 1 T. butter; ½ cup semi-sweet chocolate chips; 1 tsp. vanilla; 9" pie shell.

In saucepan mix sugar, flour, salt. Add 1 cup milk, mix smooth. Bring to boil over medium heat, stirring briskly. Continue to stir and boil until smoothly thickened (about 2 minutes). Remove from heat. With fork, beat egg with remaining 1 cup milk. Gradually stir into hot mixture, then put back over heat. Bring to boil, stirring-boil till mixture thickens (about 1 minute). Remove from heat, stir in butter, chocolate chips, and vanilla. Stir till chocolate is melted. Pour into baked pie shell. Spread with Cool Whip and garnish with shredded chocolate or nuts.

Mrs. Jerry (Nancy) Royer

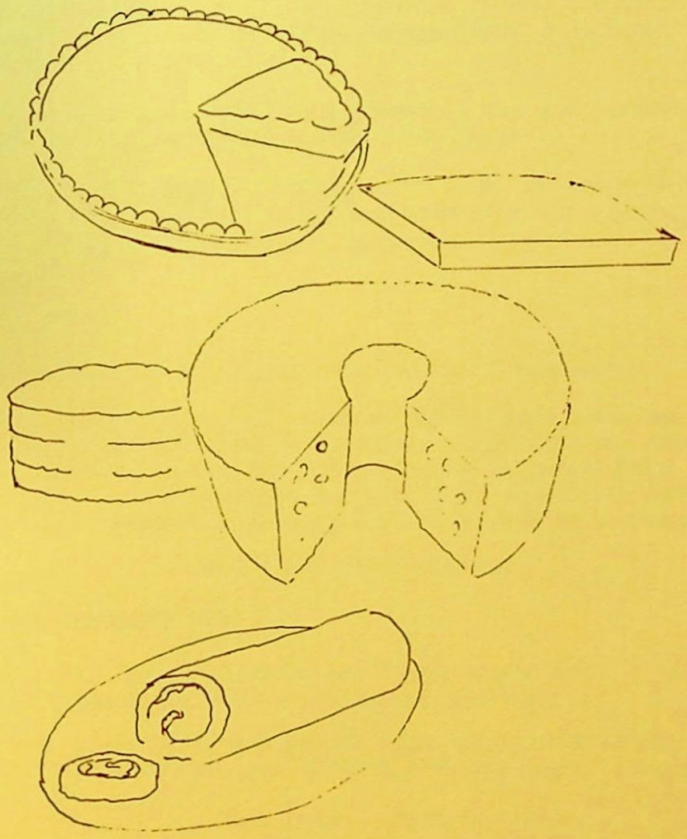
FRESH STRAWBERRY PIE

1 qt. fresh strawberries; 1½ cups sugar; 3 T. cornstarch; pinch salt; 1½ cups water; 3 T. strawberry gelatine powder; whipped cream or topping; 1 baked 9" pie shell.

Fill baked pie shell with whole strawberries. Combine sugar, cornstarch, salt, water, and a few drops of red food coloring. Bring to boil and cook until thick and clear, about 1 minute. Remove from heat and add gelatine powder, mix well, cool slightly; pour over berries in pie shell. Chill for one hour or more. Serve with whipped cream.

Mrs. Wayne (Martha) Albright

Pastries



FRIED PIES

Pare and coarsley dice 6 medium cooking apples. Simmer 5-10 minutes until tender in 1/3 cup water. Drain thoroughly, add 2 T. butter, 4 tsp. lemon juice, 1 3 cup sugar, 1 tsp. cinnamon, ½ tsp. nutmeg. Spoon about 2 T. of filling on each pastry round. Roll favorite piedough ½ inch thick, cut in rounds 6'' in diameter (use saucer) moisten ½ edge of ½ round with water. Fold half of round over filling. Press edges together with fork. Be sure seal is tight. Fry in 1 cup melted fat in electric skillet for 8 to 10 minutes or until golden brown on one side then turn and fry other side. Sprinkle cinnamon and sugar (confectioner's) over top of pies after they are fried. Top with ice cream or Dream Whip. 10 to 12 pies.

PAPER BAG APPLE PIE

1 unbaked pie shell; 3 or 4 large apples; ½ cup sugar; 2 T. flour; ½ tsp. nutmeg; 2 T. lemon juice.

Slice apples; combine sugar, flour and nutmeg in cup and sprinkle over apples, mix well. Put into shell and sprinkle with lemon juice.

Topping: scant ½ cup sugar, 1/3 cup butter, 1/3 cup flour. Mix together and spread over pie. Place in heavy paper bag, fold over end and fasten. Place on cookie sheet and bake at 375 degrees for about one hour.

ANGEL PIE

4 egg whites; 1/8 tsp. cream of tartar; pinch of salt; 1 cup sugar.

Beat egg white until frothy. Add cream of tartar. Beat until nearly stiff, add sugar very slowly. Beat well after each addition. Line a pie pan with brown paper making slits to fit pan. Grease and put egg white on paper. Bake 20 minutes at 275 degrees and 40 minutes at 300 degrees. Cool well. Add lemon filling and spread with whipped cream. Use pudding such as My-T-Fine or other box pudding.

Mrs. Waldo (Elma) Schrag

MILE HIGH STRAWBERRY PIE

2 egg whites; 1 pkg. frozen strawberries; 1 cup sugar; 1 T. lemon juice; 1 cup cream, whipped; 1 baked pie crust or graham cracker crust.

Beat egg whites until fluffy. Add strawberries, sugar and lemon juice. Beat at high speed for 15 minutes. No less! Fold in whipped cream. Pour into crust and freeze.

Mrs. Donald (Margaret) Brown

FRENCH CREAM PIE

½ lb. vanilla wafers; ½ cup soft butter; 2 eggs (unbeaten); 2 cups confectioner's sugar; ½ cup whipping cream; ¾ cup pecans; 1 cup crushed pineapple; (Dream Whip won't work as substitute for cream).

Roll vanilla wafers until fine. Cream butter and add eggs. Mix until blended, add sugar. Place ½ of wafer crumbs in buttered baking dish and cover with sugar mixture. Whip cream stiff and sweeten to taste. Add nuts and pineapple to whipped cream then pour over sugar mixture. Top with remaining wafer crumbs. Serve chilled.

NUT BUTTERSCOTCH PIE

1¼ cups brown sugar; 1/3 cup flour; 3 egg yolks; ¼ tsp. salt; 2 cups milk; 1 tsp. vanilla; 1 T. butter; ½ cup pecans.

Blend: sugar, flour and salt. Add: yolks and milk. Cook in double boiler until thick and creamy; stir frequently. Add remainder of ingredients and pour into baked pie shell. Cover with meringue and bake at 425 degrees until meringue browns delicately. (about 5 minutes)

ORANGE PIE

2 cups orange juice; 1½ cups sugar; ½ cup flour; 4 egg yolks; 2 tsp. butter or margarine; 3 T. lemon juice.

Heat orange juice in a double boiler. Add flour, sugar, and egg yolks mixed together. Cook for 15 minutes, stirring until thickened. Add butter and lemon juice and cool slightly. Turn into a baked pastry shell. Cover with meringue and brown in oven at 325 degrees for twenty minutes.

JEFF DAVIS PIE

1 cup sugar and 2 T. butter creamed. 2 whole eggs; ½ tsp. cinnamon; 2 T. vinegar; 1 cup uncooked raisins.

Mix and bake in an unbaked pie shell at 350 degrees until firm. Approximately 30 minutes.

Mrs. Vernon (Linda) Kraus Jr.

RHUBARB PIE

4 cups chopped rhubarb; 1 tsp. water; 2 T. cornstarch; 1 cup sugar; 2 T. butter; 1/8 tsp. salt.

Cook rhubarb and water a few minutes and drain. When the juice has cooled add cornstarch, sugar and salt which have been mixed together. Cook until thickened. Make a two crust pie.

COCONUT CHIFFON PIE

1 T. gelatine; ¼ cup cold water; (mix together, let stand and add flour mixture after it boils and is still hot) 1½ cups milk; 4 tsp. flour; ½ cup sugar; ¼ tsp. salt; Boil the above 1 minute and add 1 tsp. vanilla, ¼ tsp. almond extract plus ¾ cup coconut.

3 egg whites; ½ cup sugar; ¼ tsp. cream tartar. Beat until stiff, fold into other mixture. Pour into baked pie crust and refrigerate. Sprinkle top with coconut. For Christmas, add marchino cherries to pudding part and on top.

Mrs. Tom (Ethel) Wingate

VANILLA or CHOCOLATE PIE FILLING

5 large eggs; 1½ cups sugar; 4 T. cornstarch; vanilla.

Cook until thick then for chocolate pie, add 2 large T. cocoa to ½ mixture, coconut can be added to other half or bananas. Put in baked crust and top with Cool Whip or meringue. For the latter, add 1 more egg, separate white and yolk and put beaten whites on top.

PERFECT PECAN PIE

3 eggs, slightly beaten; 1 cup sugar; 1 T. flour; ½ tsp. salt; 1 cup light corn syrup; 1 T. melted butter; 1 tsp. vanilla; 1 cup chopped pecans.

Combine all ingredients. Pour into 9" pastry lined pan. Bake for 30 minutes at 350 degrees; then for 15 minutes at 400 degrees.

PUMPKIN PIE SQUARES

1 cup sifted flour; ½ cup quick-cooking rolled oats; ½ cup brown sugar, firmly packed; ½ cup butter; 1 (1 lb.) can pumpkin (2 cups); 1 (13½ oz.) can evaporated milk; 2 eggs; ¾ cup sugar; ½ tsp. salt; 1 tsp. cinnamon; ½ tsp. ginger; ¼ tsp. cloves; ½ cup chopped pecans; ½ cup brown sugar, firmly packed; 2 T. butter.

Combine flour, rolled oats, ½ cup brown sugar and the ½ cup butter in mixing bowl. Mix until crumbly, using electric mixer on low speed. Press into ungreased 13 by 9 by 2" pan. Bake at 350 degrees for 15 minutes.

Combine pumpkin, evaporated milk, eggs, sugar, salt and spices in mixing bowl; beat well. Pour into crust. Bake at 350 degrees for 20 minutes. Combine pecans, ½ cup brown sugar and 2 T. butter, sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes or until filling is set. Cool in pan and cut in 2" squares. Makes 2 dozen.

LEMON PIE

3 T. cornstarch; 1¼ cups sugar (minus 2 T. if you like tart lemon flavor); ¼ cup lemon juice; 1 T. lemon rind (grated); 3 eggs, separated; 1½ cups boiling water; 1 baked pie shell and 6 T. sugar for meringue.

Combine starch, sugar, lemon juice and rind. Beat egg yolks and add to starch mixture. Gradually add boiling water. Bring to boil then stir and cook for 4 minutes. cool, spoon into pie shell and cover with meringue; place in a 425 degree oven for 5 minutes.

Meringue: beat the whites of 3 eggs until peaks are soft and glossy. Beat in sugar 2 T. at a time.

Mrs. Harry (Alma) Graber

CRUSTLESS APPLE PIE

1 slightly beaten egg; 1 cup sugar; 2 cups sliced apples (or diced); ½ cup chopped pecans; ¾ cup flour; 1 tsp. baking powder; ½ tsp. salt; 1½ tsp. cinnamon.

Mix egg, sugar; apples and nuts together. Add flour, salt baking powder and cinnamon; pour into greased pan. Bake 30 minutes slowly in about 350 degree oven. Serve with ice cream or Cool Whip.

Altha Kautzer

PLAIN GOOD PUMPKIN PIE

1/8 tsp. salt; 2/3 cup sugar; 2 tsp. pumpkin pie spice; 2 eggs, slightly beaten; 1 2/3 cups milk; 1½ cups mashed, cooked pumpkin; pie shell.

Sift dry ingredients and stir into eggs. Add milk and pumpkin. Pour into pastry lined pie pan and bake 10 minutes in a 425 degree oven. Reduce to 325 degrees and bake about 35 minutes more or until center is firm.

VINEGAR PIE

1 cup sugar; 2 T. cider vinegar; 1 cup water; 2 T. flour; 2 eggs; 1 T. butter; 1 T. lemon juice; 1 baked pie shell.

Mix sugar, vinegar, water, flour and eggs. Cook over low heat, stirring until it thickens. Then stir in butter and lemon juice and pour into baked shell. Meringue may be added if desired.

ORANGE-ANGEL PIE

1 T. butter; 1 cup coconut; 1 envelope plain gelatine; ½ cup sugar; ½ tsp. salt; 3 egg yolks, beaten; 1 cup orange juice; 1 tsp. grated orange rind; ½ tsp. grated lemon rind; 3 egg whites; 1/3 cup sugar; 1 cup orange sections; 1 cup cream.

Spread butter, then pack the coconut in the bottom and sides of a 9 inch pie plate. Bake for 10 minutes at 350 degrees. Cool. Cook the next 5 imgredients in double boiler, stirring until slightly thickened. Add the fruit rinds and chill until partially set.

Beat the egg whites to soft peaks and gradually add 1/3 cup of sugar, beating until stiff. Fold this into the gelatine mixture. Add orange sections. Chill until it mounds when dropped from a spoon. Pour into crust; chill until set. Before serving, top with mounds of whipped cream, and garnish with orange sections.

ICE CREAM PIE

1 cup milk; 1 pint vannilla ice cream; 1 pkg. Jell-O instant pudding, any flavor; 1 baked 9 inch pie shell.

Blend milk and ice cream until smooth. Add pudding mix and beat slowly with egg beater just until well mixed, about 1 minute. Pour into shell and chill until set, about 1 hour. Garnish with whipped topping if desired.

SOUR CREAM RAISIN PIE

Recipe for 2 crusts
1 cup raisins; 2 T. flour; 1 cup white sugar; ½ tsp. nutmeg; ½ tsp. cinnamon; ¼ tsp. salt; 1 egg, beaten; 1 cup sour cream (To sour sweet cream add 1 T. vinegar to cup of cream.)

Line 8'' pie pan with pastry. Mix raisins, flour, sugar, spices, cream, salt and beaten egg thoroughly. Pour into prepared pan and put top crust in place. Bake for 35 minutes in a 425 degree oven.

Mrs. Ernest (Iris) Zerger

HIGH AND LIGHT MERINGUE
3 egg whites; 1/8 tsp. cream of tartar; ¼ cup confectioner's sugar.

Beat egg whites and cream of tartar until frothy. Gradually add powdered sugar, a tablespoon at a time. Continue beating until mixture stands in peaks. Spread over pie filling and be sure to cover to edges.

Now you can do either of these ways. Place pie tin in a pan and surround with ice cubes and bake 3 minutes in a 500 degree oven or bake at 425 degrees for 5 minutes without extra pan and ice cubes.

MERINGUE WITH MARSHMALLOWS

½ lb. marshmallows; 1 T. milk; 2 egg whites; ¼ cup sugar; ¼ tsp. salt; ½ tsp. vanilla.
Heat marshmallows in milk until marshmallows are half melted. Remove from heat and fold until mix is smooth and fluffy. Beat egg whites adding sugar gradually beating until stiff and smooth. Add vanilla and slat. Blend into marshmallow mixture, spread over pie and bake about one minute at 450 degrees or until light brown.

SLOW BAKE MERINGUE

2 egg whites; 4 T. sugar; ½ tsp. vanilla or other flavorings.

Beat eggs until frothy. Continue beating while gradually adding sugar. Flavoring goes in just before you pile this over the pie filling and bake at 325 degrees for 15 to 18 minutes. For 3 egg whites use 6 T. sugar or use ½ cup sugar for 4 whites.

WHIPPED CREAM TOPPING

1 cup heavy cream; ¼ cup sugar; 1 tsp. vanilla; unflavored gelatine.

Whip cream until almost stiff. Add sugar and vanilla and beat until cream holds a peak. Sprinkle ¾ tsp. unflavored gelatine over 2 tablespoons milk and stir thoroughly. Place over boiling water and stir until dissolved. Add to room temperature cream. Chill and whip.

PLAIN PASTRY for 2 crust pie

2 cups sifted flour; ¾ tsp. salt; 2/3 cup shortening; 4 to 6 T. cold water.

Sift flour and salt together. Cut shortening in with pastry blender. Add water a little at a time until mixture holds together. Roll on floured surface.

For one crust place rolled dough in pan then prick with fork. Roll a lump of dough over surface to eliminate air pockets and prevent crust puffs.

HOT WATER PASTRY
2 cups sifted flour; ½ tsp. baking powder; 1 tsp. salt; 1/3 cup boiling water; 2/3 cup shortening.

Sift flour, baking powder and salt together. Pour water over shortening and mix until creamy then add flour mixture. Chill this dough then roll out.

EGG CRUST for fruit pie

1 cup flour; 1/8 tsp. salt; 1 T. sugar; ¼ cup butter; 1 egg yolk, beaten.

Proceed as with plain pastry.

BLUEBERRY ANGEL TREAT

½ cup powdered sugar; 1 3-oz. pkg. cream cheese, softened; 1 pkg. dessert topping mix; 5 cups angel food cake, cubed; 1 can blueberry or cherry filling.

Beat sugar and cream cheese until fluffy. Fold in prepared topping mix. Add cake cubes, fold in. Spread into a 9" square pan and spread fruit filling over top. Chill 2 or 3 hours.

Mrs. Galen (Donna) Schrag

APPLE STRUDEL

3 eggs; 2½ cups flour; 2 tsp. baking powder; 1 T. sugar; ½ cup Mazola oil; 3 tsp. boiling water; pinch of salt.

Sift flour, baking powder, salt and sugar. Mix boiling water and oil. Add together with eggs to flour mixture. Work lightly with hands until smooth. Divide in five parts and roll out thin.

Filling: 2 tsp. cinnamon; ½ cup sugar; ¼ cup chopped nuts; 2 apples, chopped fine; jelly and raisins.

Place first section in well greased pan. Spread with thin layer of apples, nuts, cinnamon and sugar mixture. Place second section and spread with jelly, cinnamon and sugar mixture. Place third section and spread with raisins, cinnamon and sugar. Place fourth section and spread apples, nuts, jelly, cinnamon and sugar. Top with fifth section. Dot with oil and bake in 350 degree oven about 30 minutes. Cut in small squares.

Mrs. Merritt (Nellie) Hess

ANGEL DESSERT

Bake one angel food cake. Cool. Place cake upside down. Slice entire top 1" down. Set aside. Make cuts down into cake 1" from outer edge and 1" from center hole leaving substantial walls on either side. With curved knife or spoon, remove cake inside cuts. Leave base of cake 1" thick. Place cake on serving plate. In chilled bowl, beat 3 cups chilled topping, 1½ cups powdered sugar, ¾ cup cocoa, ¼ tsp. salt until stiff. Fold 1/3 cup toasted slivered almonds into ½ whipped cream mixture. Spoon into cake cavity. Press whipped cream firmly to avoid holes when sliced. Replace top of cake and press gently. Frost cake with remaining whip cream mixture. Sprinkle with 1/3 cup almonds, chill at least 4 hours. Serves 12 to 16.

Mrs. George (Marguerite) Seyb

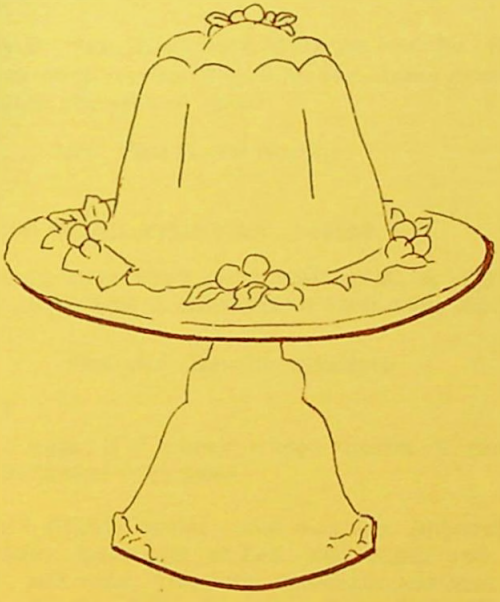
PEPPERMINT DELIGHT

1 pkg. minature marshmallows; 1 cup peppermint stick candy (crushed); 1 pint whipped cream.

Crush candy. Whip cream; add candy and marshmallows. Toss all together until candy, marshmallows and cream are pink then set several hours in refrigerator. Serve cut in squares use sherbert glasses. (Set in Pyrex)

Elma Chamberlain

Desserts



RHUBARB DREAM DESSERT

1 cup flour; 5 T. powdered sugar; ½ cup butter or margarine; 2 eggs, beaten, 1½ cups sugar; ¼ cup flour, ¾ tsp. salt; 2 cups rhubarb.

Mix first three ingredients and pat in bottom of a 7'' by 11'' baking pan. Bake at 350 degrees for 15 minutes. Mix remaining ingredients and pour into baked crust. Bake 35 minutes at 350 degrees. Serves 6.

Tammy Graber

SHORTCAKE DESSERT

1 pkg. frozen strawberries (thawed); 1 small can chunk or crushed pineapple; 2 medium bananas, chopped.

Mix and top shortcake with fruit and whipped cream topping. Serves 4 persons.

EASY DESSERT

8 double graham crackers, crushed; 1 qt. sherbet (orange, lime or raspberry); 1 pt. vanilla ice cream.

Lightly butter an 8'' by 9'' pan. Line with ½ of the crumbs. Soften sherbet and cream, combine; then pour over crumbs. Top with remaining crumbs. You may garnish this with marachino cherries or nuts.

Mrs. Phil (Lori) Stucky

LIME DESSERT

9 inch pie shell, or cookie-vanilla wafer crust, cooled.

Filling: 1 can Eagle brand sweetened condensed milk; ¼ cup fresh lime juice; 1 can crushed pineapple, size 303; 2 drops green food coloring. Chill 3 hours and top with whipped topping.

Mrs. Sid (Beverly) Sanders

ROCKY ROAD DESSERT

1 pkg. chocolate chips; 3 eggs; 2 T. sugar; 1 tsp. vanilla; ½ pint whipping cream; ½ cup chopped nuts; 1 10''angel food cake.

Melt chocolate chips in a double boiler, cool slightly. Separate eggs and beat yolks. Fold into chocolate. Beat egg whites, add sugar and vanilla, fold into mixture. Whip the cream, add nuts, fold into chocolate mixture. Break angel food cake into pieces, add to mixture and mix with a large fork. Place in a 9 by 12'' baking dish, chill. Serve with whipped cream topped with a cherry.

Mrs. Michael (Dianne) Seyb

CHEESE CAKE

Mix 8-oz. pkg. cream cheese with 1 cup sugar until creamy. Add 1 tsp. vanilla and set aside. Prepare 1 pkg. lemon Jello using only 1½ cups water. Let cool. Whip 1 large can Carnation milk (have icy cold) refrigerate about 12 hours before whipping. Beat at high speed until peaks form. Turn mixer to medium speed and slowly pour Jello in. Add creamed cheese mixture and mix enough to blend. Mix 1 box graham cracker crumbs with 1 stick of melted oleo and 1 T. powdered sugar. Line large dish with cracker mix and cover with graham cracker crumbs. Keep refrigerated.

CHERRY PUDDING

1 cup white sugar; 1 tsp. baking powder; 1 cup milk; butter, size of egg. Mix together, add enough flour to make a stiffer than cake batter. Pour into a large pan and put dressing over top.

Dressing: 1½ cups cherries (either fresh or canned); 1 cup sugar; 1 small piece of butter; 2 cups boiling water or if canned cherries are used, use this juice. Pour this mixture over batter and bake at 350 degrees for 45 to 50 minutes. Serve warm with cream or plain.

Mrs. Floyd (Rose) Parkhurst

RHUBARB DESSERT

3 cups cut rhubarb chunks, arrange in a 9" by 12" dish; ¾ cup sugar, sprinkle over ruhbarb; 1 3-oz. pkg. strawberry Jello; 2 cups minature marshmallows, arrange on top.

Batter: ½ cup sugar, ¼ cup shortening, cream these two ingredients. ¾ cup flour, 1½ tsp. baking powder, 1/8 tsp. salt, sift these three. Add alternately: 1 egg and ½ cup milk; pour over rhubarb. Bake in a 350 degree oven for 40 minutes.

HOT FUDGE PUDDING

Sift into bowl: 1 cup flour, 2 tsp. baking powder, ¼ tsp. salt, ¾ cup sugar, 2 T. cocoa. Stir in: ½ cup milk, 2 T. melted shortening (Wesson oil). Blend in: 1 cup chopped nuts. Spread in a 9" square pan and sprinkle with mixture of: 1 cup brown sugar, ¼ cup cocoa. Pour 1¾ cups hot water over entire batter. Bake 30-35 minutes at 350 degrees.

OZARK PUDDING

A favorite dessert served by Mrs. Harry Truman at the White House.

1 egg; ¾ cup sugar; 3 heaping T. flour; 1¼ tsp. baking powder; ¼ tsp. salt; ½ cup chopped, peeled apples and ½ cup chopped nuts.

Beat egg, add sugar and beat together. Combine flour, baking powder and salt; stir into egg mixture. Add nuts, apples and vanilla. Bake 35 minutes in greased pan 8" by 8". Serve with whipped cream or ice cream.

Bess Paddock

DATE PUDDING

1½ cups brown sugar, dissolved in 1½ cups water. Put in a baking dish ready for the oven. (Do not cook; just stir to dissolve sugar.

Batter: 1 cup white sugar; ½ cup nuts; ½ cup dates; 1 cup milk; 1 cup flour (may need a little more); 1 tsp. baking powder; 1 tsp. vanilla; 1 tsp. salt.

Make batter and pour on syrup in baking dish. Do not stir. Bake 45 minutes in moderate oven.

ORANGE TAPIOCA

4 T. tapioca; ¼ tsp. salt; 1½ cups boiling water; cook this in double boiler for 15 minutes. Add: ½ cup sugar; 1 cup orange juice; grated rind of 1 orange. Let cool and add 1 cup whipped cream.

TAPIOCA AND PUDDING

Pearl tapioca, 1 box of vanilla pudding mix. Prepare tapioca according to package directions. Drain and combine with prepared pudding. (Use regular, not instant).

Mrs. Ben J. (Alice) Schwartz

STRAWBERRY LOAF

2 cups fresh strawberries, halved; 12 marshmallows, cut in pieces; 1/3 cup sugar. Combine above items and let stand 1 hour.

1 pkg. strawberry Jello; 1 pt. minus ¼ cup of boiling water; 1 cup whipping cream. Dissolve Jello in hot water. Chill. When slightly thickened, whip until forthy and thick. Fold in strawberry mixture and whipped cream. Turn ino a mold and chill until firm. Unmold and serve in slices.

CHOCOLATE TAPIOCA PUDDING

Mix: 1 egg yolk; 2 cups milk; 2 T. minute tapioca; 1/3 cup sugar; 1/8 tsp. salt; 1 sq. unsweetened chocolate.

Bring the above mixture just to a boil. Beat egg white until stiff and add 2 T. sugar one at a time. Add egg white mix to hot ingredients. One tsp. of vanilla is added last. This recipe may be doubled.

Sue Graber

CARAMEL APPLES

6 apples; 1 cup sugar; 1 cup water; 1 tsp. gelatine; 1 cup brown sugar; ¼ cup milk; 1 T. butter; 1 cup chopped nuts; whipped cream.

Boil sugar and water 10 minutes. Pare and core apples and cook slowly in syrup until apples are tender. Dissolve gelatine in syrup. Cook brown sugar, milk and butter until syrup makes soft ball in cold water. Add nuts. Put apples in serving dish, fill centers with caramel mixture and pour syrup around them. Chill and garnish with whipped cream.

FRUIT COOKIES

½ cup butter; 1 cup sour milk; 1½ cups chopped raisins; 1½ cups sugar; 1½ tsp. soda; (tsp. of vanilla if you wish); 2½ cups flour; 1 tsp. cinnamon; ½ tsp. cloves; ¾ tsp. nutmeg; 3 eggs; 1 cup nuts.

Cream butter and sugar. Sift dry ingredients together. Add eggs to butter and sugar and beat then stir in flour mixture, sour milk and raisins. Drop by heaping teaspoon on greased pan and bake about 12 to 15 minutes in a 350 degree oven.

Mrs. Margaret Gorman

RANGER COOKIES

1 cup all purpose flour; ¼ tsp. baking powder; ½ tsp. soda; ½ tsp. salt; 2/3 cup shortening; 1 cup brown sugar; 1 well beaten egg; 1 tsp. vanilla; ¾ cup rolled oats (quick cooking); ½ cup chopped nuts; 1 cup corn flakes.

Sift flour, measure, add powder baking, soda and salt then sift again. Cream shortening, add sugar gradually then cream until light. Add well beaten egg and vanilla, mix. Add flour mixture and mix thoroughly. Stir in rolled oats and nuts. Last of all, lightly stir in corn flakes. With two teaspoons, take small portions of batter and drop on ungreased cookie sheet about 2 inches apart. Use both spoons to shape cookie. Bake in moderate oven 375 degrees for 10 to 12 minutes.

Elisabeth Unruh

BROWNIES

1½ cups flour; 1 tsp. baking powder; 1 tsp. salt; 4 eggs; 2 cups sugar; 2/3 cup liquid oil; ½ cup cocoa; 1 tsp. vanilla; ½ cup nuts.

Blend shortening and cocoa. Sift flour, baking powder and salt. Beat eggs until light; add sugar; then chocolate mixture, blend. Add flour and dry ingredients mix then vanilla and nuts. Mix well. Pour into waxed paper lined pan and bake in 350 degree oven about 30-35 minutes. Cool and cut in squares.

Mrs. Robbie (Shirley) Jones

CATHEDRAL WINDOW COOKIES

Melt one 12-oz. pkg. chocolate chips and 1 stick (¼ lb.) margarine in a double boiler. Cool. Add 1 pkg. colored minature marshmallows (6 cups) and 1 cup chopped nuts. Mix well. Sprinkle flaked coconut on 3 sheets of waxed paper and divide above mixture equally on papers. Shape into long rolls. Refrigerate until set. Slice and serve. Cookies freeze well.

Faire French

THUMB PRINT COOKIES

½ cup shortening; ¼ cup brown sugar; 1 egg (separate yolk and white); ½ tsp. vanilla; 1 cup flour; ¼ tsp. salt; ¾ cup nuts (optional).

Mix shortening and sugar. Add egg yolk and vanilla. Add salt and flour. Roll into balls (1 inch) dip in slightly beaten egg white and roll in finely chopped nuts. Bake in 275 oven for 5 minutes. Press with thumb. Bake 7 minutes more. Fill with powdered sugar frosting.

Mrs. Cecil (Mary) Siebert

Cookies

If a child lives with -

criticism - he learns to condemn
hostility - he learns to fight
ridicule - he learns to be shy
shame - he learns to feel guilty
tolerance - he learns to be patient
praise - he learns to appreciate
fairness - he learns justice
security - he learns to have faith
approval - he learns to like himself
acceptance and friendship - he learns to find love in the world.

RAISIN SPICE BARS

2 cups flour; 1 cup sugar; 1 tsp. cinnamon; ½ tsp. cloves; 1 cup golden raisins; ¼ tsp. salt; ½ cup Crisco; ½ tsp. soda; 1 cup juice from cooked raisins.

Cook raisins in enough water to make 1 cup juice. Add Crisco and soda to hot juice. Mix flour, sugar, cinnamon, cloves and salt. Add raisins; mix all together and spread on cookie sheet. Bake 25 minutes at 375 degrees.

Powdered sugar icing: In small pan heat to boiling, 1 T. butter, 3 T. milk. Add 1½ cups powdered sugar, 1 tsp. vanilla, dash of cinnamon. Spread very thinly over pan of bars. (stores well)

Florence Steward

SOFT MOLASSES COOKIES

1 cup shortening; 1½ cups unsulphured molasses; ¼ cup sugar; 4 cups sifted all purpose flour; 1½ tsp. salt; 2 tsp. soda; 2 tsp. cinnamon; 1 tsp. ginger; ½ tsp. cloves; 1 egg.

Melt shortening in sauce pan large enough for mixing cakes. Stir in molasses and sugar. Cool. Sift together flour, salt, soda, cinnamon, ginger, and cloves. Mix in small amounts of flour; beat in egg. Add remaining flour, blending until smooth. Chill dough about 3 hours. Shape into small balls. Place on cookie sheet about 2 inches apart. Bake about 15 minutes at 350 degrees. Ice when still warm.

Mrs. Donald (Virginia) Clark

CHEWY COOKIES

½ cup shortening or oleo; ½ cup white sugar; ½ cup brown sugar, packed; 2 egg yolks; 1 T. water; 1½ cups unsifted flour; 1 tsp. soda; 1 tsp. vanilla.

Mix and spread on cookie sheet. Mix two egg whites beaten stiff, with one cup brown sugar and spread on cookie dough.

Sprinkle about ½ pkg. of chocolate chips on top. Also sprinkle nuts on top. Bake ½ hour in 325 degree oven. Do not overbake.

QUICKIE COOKIES

1 cup light corn syrup, 1 cup sugar; 1 cup peanut butter; 4 cups corn flakes.

Cook syrup and sugar until clear. Add peanut butter and stir until dissolved. Pour over cereal and drop from spoon onto waxed paper. Cool. Yield: 4 dozen.

Mrs. Ewalt (Elva) Gering

SUGAR COOKIES

Cream 1½ cups powdered sugar and 1 cup butter. Add: 1 egg, 1 tsp. almond. Sift together and add: 2½ cups flour, 1 tsp. cream tartar, 1 tsp. soda.

Mix and chill 2 hours. Roll on cloth with mix of flour and powdered sugar. Cut and place on cookie sheet; sprinkle with sugar. Bake at 375 degrees for 7 to 8 minutes.

Mrs. Harold (Veta) Stucky

SPEEDY OATMEAL COOKIES

2 cups sugar; ½ cup milk; ¼ cup butter; 4 T. cocoa or 2 T. flour if preferred; 2 T. flour. Mix the above and boil for 1 minute; then add: 3 cups oatmeal; ½ cup peanut butter; ½ cup coconut. Mix quickly and drop by tablespoons on waxed paper.

Mrs. Kenneth (Esther) Bentson
Jana Kaufman

SOFT OATMEAL DROP COOKIES

1 cup flour; ½ tsp. soda; ½ tsp. salt; ½ cup soft oleo or shortening; ¼ cup sugar; ½ cup brown sugar; 1 egg, unbeaten; 1 tsp. milk; 2 cups oatmeal, raisins too, if desired.

Sift flour, soda and salt in mixing bowl. Add oleo, sugar, brown sugar, egg, vanilla and milk. Mix until smooth. Add oatmeal and raisins. Drop by spoonfuls on ungreased cookie sheet. Bake 10 to 12 minutes in 375 degree oven. Makes about 3½ dozen.

Marie and Becky Massey

APPLESAUCE COOKIES

½ cup shortening; 1 cup sugar; 1 cup applesauce; 1 tsp. baking soda; 2 cups flour; ½ tsp. salt; 1 egg; ½ cup chopped raisins (optional); ½ cup chopped nuts; 1 tsp. cinnamon; ½ tsp. cloves.

Cream shortening and sugar together. Add egg and beat well. Add applesauce and blend into mixture. Add sifted dry ingredients and stir until smooth. Add raisins and nuts. Drop onto a greased baking sheet 2 or 3 inches apart. Bake at 350 degrees for approximately 12 minutes. Yield: about 4 dozen cookies.

Mrs. Ervin W. (Frances) Schrag

PEPPERNUTS

Cream 1 cup butter. Beat: 2 eggs, 4 T. sour milk, 1 tsp. vanilla, 1 cup chopped raisins, ¾ cup chopped dates, ¾ cup chopped nuts. Mix: 2½ cups flour, 1 tsp. soda, 1 tsp. nutmeg, ½ tsp. salt.

Refrigerate over night. Drop by tsp. on sheet and bake 10 minutes at 350 degrees.

Mrs. Eugene (Bertha Mae) Hirst

PECAN SURPRISE BARS 12-13-76 Tasty & easy - tasted good

1 pkg. (18½ oz. Pillsbury butter or yellow cake mix); ½ cup butter, melted; 1 egg; 1 cup chopped pecans.

Filling: 2/3 cup reserved cake mix; ½ cup firmly packed brown sugar; 1½ cups dark corn syrup; 1 tsp. vanilla; 3 eggs.

Generously grease bottom and sides of 13 by 9" pan. Reserve 2/3 cup dry cake mix for filling. In large mixing bowl, combine remaining dry cake mix, butter and 1 egg; mix until crumbly. Press in prepared pan. Bake at 350 degrees for 15-20 minutes until light golden brown. Meanwhile prepare filling. Pour filling over partially baked crust; sprinkle with pecans. Return to oven and bake for 30 minutes until filling is set. Cool; cut into bars.

Mrs. Robert (Geraldine) Cole

NO BAKE PEANUT BUTTER COOKIES

¾ cup white syrup; ¾ cup white sugar; 1 cup plus 1 T. peanut butter; 4 cups corn flakes.

Combine syrup and sugar in saucepan; bring to a boil and add peanut butter. Stir until well mixed. Pour mixture over corn flakes and mix well. If the cookies seem too sticky, let then set for a few minutes and shape them to form cookies.

PINEAPPLE COOKIE BARS

1 box yellow cake mix; 2 eggs slightly beaten; ½ cup Spry; 1 can pineapple (crushed with juice as from can); Beat first four ingredients. Add: ½ cup chopped pecans and bake 25 minutes at 350 degrees or until pick inserted comes out clean.

Frosting: 1/3 cup Soft butter; 2/3 cup firmly packed brown sugar; ¼ cup cream ½ cup chopped pecans. Broil until browned at 350 degrees.

Mrs. Larry (Angela) Frederick

ORANGE BALLS

Combine: 17½ oz. pkg. vanilla wafers, crushed; ¾ cup grated coconut; ¾ cup confectioner's sugar. Add and mix well: ½ cup orange frozen juice concentrate, thawed. Form into 1 inch balls. Roll half of ball in additional powdered sugar. Freeze. Defrost to serve.

Mrs. Ray (Vera) Siebert

BLARNEY STONES

2 cups sugar; 3 tsp. baking powder; 2 cups flour; 1 cup boiling water. Stir hard and add: 4 egg whites and 1 tsp. vanilla.

Pour batter into wax paper lined pans having batter no more than ½-¾ inch deep. Bake. When cool, cut into small squares or rectangles. Frost with powdered sugar frosting. Roll in crushed salted peanuts.

Mrs. William (Madaline) Crosley

TAFFY NUT COOKIES

Bottom mixture: 1 cup flour; ½ cup light brown sugar, packed; ½ cup butter or margarine. Mix well with hands until smooth, then press it down firmly in an 8" by 8" pan. This covers the bottom with an inch layer. Bake 10 minutes at 350 degrees.

Batter: 1 cup light brown sugar; 2 eggs; 1 tsp. vanilla; 2 T. flour; ½ tsp. salt; 1 cup coarsely ground nuts; 1 cup shredded coconut.
Mix well and pour over first layer. Bake 25 minutes at 350 degrees. Cut in 2 inch squares while hot. This makes 16 tasty cookies.

Anna Albrecht

VERY BEST OATMEAL COOKIES

1 cup sifted flour; ¾ cup soda; ½ tsp. salt; 1 tsp. cinnamon; ¼ tsp. nutmeg; ¾ cup shortening; 1 1/3 cups firm packed brown sugar; 2 eggs; 1 tsp. vanilla; 2 cups oats (uncooked); 1 cup raisins; nuts if you like.

Sift together flour, soda, cinnamon, nutmeg, and salt. Add shortening, sugar, eggs, and vanilla; beat until smooth, about 2 minutes. Stir in oats and raisins. Drop by teaspoons onto greased cookie sheets. Bake in preheated 350 degree oven 12 to 15 minutes. About 3½ dozen cookies.

CHOCOLATE CRUNCH

2 pkg (6-oz. each) chocolate chips; 2 pkg (6-oz each) butterscotch chips; 1 can (3-oz.) chow mein noodles; 1 can cashew nuts.

Place chips in 3 qt. saucepan. Melt over medium heat. Stir in noodles and nuts. Drop by teaspoon on buttered cookie sheet and chill.

QUICK COCONUT COOKIE

1 pkg. white or yellow cake mix (2 layer size); ½ cup cooking oil; 2 eggs; 1 cup coconut; ½ cup chopped nuts.

Blend dry ingredients with oil and eggs. Drop from teaspoon on ungreased cookie sheet. Bake at 350 degrees for 12 to 15 minutes until light golden brown.

Mrs. LaVerne (Letha) Schrag

Candies

PEANUT BRITTLE

2 cups sugar; 1 cup white syrup; 2 cups raw peanuts; 1 small tsp. soda.

Put syrup and sugar in saucepan and heat until dissolved; then add peanuts and cook until light brown. Add soda and pour into greased pan. Use 2 knives, one under and one over, and stretch in pan.

STRAWBERRY DIVINITY

3 cups sugar; ¾ cup light corn syrup; ¾ cup water; 2 egg whites, stiffly beaten; 1 (3-oz.) pkg. strawberry flavor gelatine; ½ cup flaked coconut; 1 cup chopped pecans.

Combine sugar, corn syrup, and water. Bring to boil, stirring constantly; reduce heat and cook to hard ball stage (252 degrees), stirring occasionally. Combine beaten egg whites and gelatine; beat until mixture forms peaks. (other flavors may be used)
Pour hot syrup in thin stream into egg whites beating until candy loses gloss and holds shape. Fold in coconut and nuts. Pour into greased 9" square pan. Top with rows of chopped nuts and coconut. Makes 5 dozen pieces.

FOUR-MINUTE FUDGE

2 (1 lb.) pkgs. confectioner's sugar; 2 (6 oz.) cans evaporated milk; 2 T. butter; 2 (6 oz.) pkgs. semi-sweet chocolate pieces; 6 T. marshmallow creme; 1 cup chopped walnut halves.

Combine sugar, milk and butter. Bring to boil, stirring constantly; boil mixture 4 minutes. Add chocolate and marshmallow. Beat until fudge thickens. Pour into buttered pan. Top with walnut halves. Cut in squares. Makes about 3 pounds.

CHAT 'N CHEWS

1 (14-oz.) pkg. caramels; 1 T. water; ½ cup flaked or shredded coconut; 3 (1-oz.) pkg. instant oatmeal (uncooked); 1/3 cup semi-sweet chocolate pieces.

Put caramels and water in top of double boiler. Place over hot water to melt candy. Remove from heat; stir in coconut and oats. Shape into two 12-inch long rolls. Frost each with melted chocolate. Sprinkle with chopped nutmeats. Chill just until chocolate hardens. To serve, cut into ½ inch slices with a heavy, serrated knife. Recipe makes 4 dozen candies.

Julie Graber

PEANUT BRITTLE

2 cups sugar; ½ cup water; 1 cup white syrup; 1½ tsp. soda; 2 cups unroasted shelled peanuts.

Boil 9 minutes. After first five minutes, add unroasted peanuts. Stir after peanuts are added. Pour onto well buttered pan and pull thin as it cools.

Mrs. W. W. (Jean) Graber

12-21-83
(Joyce)

WHITE MOUNTAIN FUDGE

1 cup evaporated milk; ¼ cup light corn syrup; 3 cups granulated sugar; 1/3 tsp. salt; 2 T. margarine; 1 tsp. vanilla; ½ cup chopped nuts.

Place milk, corn syrup, sugar and salt in a deep saucepan. Cook, stirring constantly, until mixture forms a soft ball in cold water (238 degrees). Add margarine and vanilla. Set in cold water until mixture starts thickening, then add nuts and beat until it is thick. Pour into a well greased pan, spread evenly and cut in squares when cool.

PECAN PRALINES

1 cup sugar; 2 cups firmly packed brown sugar; ½ tsp. soda; 1 cup thick sour cream; ¼ tsp. salt; ¼ cup light corn syrup; 1 T. butter; 1 tsp. vanilla; 1½ cups chopped pecans.

Combine sugars, soda, sour cream, and corn syrup in a heavy saucepan. Stir over medium heat until sugar is dissolved. Cover until mixture begins to boil. Uncover and cook, without stirring, to soft ball stage. Remove from heat, add butter and vanilla. Do not stir. Cool to lukewarm. Beat until mixture is creamy and begins to stiffen. Add nuts and drop quickly from spoon onto buttered baking sheet. Leave in mounds or press into flat patties. Press pecan half on top. When firm wrap and store in tight container.

DATE CANDY

2 cups sugar; 1 cup milk; 2 T. butter; 1½ cups chopped dates; 1 cup chopped nuts.

Combine sugar, milk, and butter. Cook slowly, stirring constantly until mixture forms semi-firm ball when dropped in cold water. Remove from heat; add dates and nuts then stir until mixture thickens. Form into 2 rolls by rolling in damp cloth or waxed paper and powdered sugar. Chill and cut into slices.

DELICIOUS WHITE FUDGE

¾ cup evaporated milk; ¾ cup water; 3 cups sugar; ¾ tsp. salt; 3 T. butter.

Mix and heat to boiling, stirring all the time. Cook to soft ball 236 degrees. Cool to room temperature 110 degrees. Add 1½ tsp. vanilla and beat until it snaps. Add ¾ cup marshmallow creme, 1/3 cup candied fruit or nuts. Pour in 8" square, oiled pan.

FAST FUDGE

1 cup white sugar; 1 cup brown sugar; 2 T. cornstarch; ¼ tsp. salt; 2 1-oz. squares chocolate, grated or 6 T. cocoa; ½ cup cream; 3 T. butter; 1 tsp. vanilla.

Mix sugars, cornstarch, salt and chocolate together. Add cream, and cook slowly stirring occassionally until mixture boils. Fudge should form a soft ball in cold water. Butter a large platter, and put lumps of remaining butter on it. Pour fudge over butter, add vanilla, but do not beat until you can hold your hand under the platter. Beat with spatula or table knife until fudge will stand up in swirls. Push to one side of platter so pieces will be thick. Cut in squares. Makes about 20 pieces.

NO COOK CANDY

2½ boxes powdered sugar; 1 cup oleo; 1 can Eagle brand milk; 1½ cups nuts.

Mix ingredients together and form into balls. Let balls chill. Melt 1 pkg. chocolate chips or butterscotch chips in double boiler with ¾ stick of parafin. Dip balls into chocolate mixture and place on wax paper. Coconut or maraschino cherries can be used in place of nuts.

MINTS

8-oz. cream cheese; 2 lbs. powdered sugar; 1 or 2 drops flavoring oil or extract.

Use small amount of coloring. Mix together all ingredients. Knead with hands until you have a pie dough texture. Roll into small balls then dip in granulated sugar (prevents sticking). Press into molds or shape by hand. Pop out of mold immediately. This amount makes approximately 200 mints. Store in a covered container. (Keeps indefinitely if refrigerated.)

Flavor and color suggestions:
Peppermint, Spearmint, Coconut, Spiced Apple, or Banana - White
Wintergreen, Mint, Lime - Green
Lemon - Yellow
Orange - Orange
Butterscotch, Hickory Nut, Maple, Pecan - Brown
Strawberry - Red

ALL COLOR GUMDROPS

1 1¾-oz. box powdered fruit pectin; ½ tsp. soda; ¾ cup water; 1 cup sugar; 1 cup light corn syrup; granulated sugar.

Mix pectin, soda and water in a 2-qt. pan. Mix sugar and corn syrup in another 2-qt. pan. Place both pans over high heat. Cook and stir until foam has thinned from the pectin mixture and the sugar-syrup is boiling rapidly, 3 to 5 minutes. Pour pectin mix in slow, steady stream into boiling mixture, stirring constantly, about 1 minute. Cook and stir 1 minute more. Remove from heat; add coloring and extract of your flavor choice. Pour into buttered 9 by 5 by 3" loaf pan. Let stand at room temperature till cool and firm, about 2 hours. Cut in ¾-inch squares and roll in granulated sugar. Store in loosely covered container. Makes about 55 squares.

Orange - use 7 drops yellow food coloring, 1 drop red coloring, 2 tsp. orange extract.
Lemon - 10 drops yellow food color plus 1 tsp. lemon extract.
Mint - 7 drops green food color plus 1 tsp. mint flavor extract.
Cherry - 7 drops red color and 1 tsp. cherry extract.

ICE CREAM
4 eggs; 1½ to 2 cups sugar needed for vanilla ice cream (for strawberry ice cream cut down on the sugar and use 3 small pkgs. of frozen strawberries); 1 can Eagle brand sweetened condensed milk; 1-qt. Coffee Rich non-dairy cream.

Fill freezer 2/3 full, adding milk for the remainder of the volume. 1 gallon.

CANTALOUPE ICE CREAM (breakfast special)

1 large fully ripe cantaloupe; ¼ cup sugar; 4 egg yolks, lightly beaten; 2 T. lemon juice; 1 cup whipping cream.

Cut cantaloupe in half; remove and discard seeds. Scoop out flesh and whirl in blender until smooth. (You should have about 2½ cups puree). Pour puree in top of double boiler. Add sugar and egg yolks and cook over hot water (barely simmering) stirring constantly until mixture thickens slightly and coats a metal spoon, about 15 minutes. Remove from heat; stir over water to cool quickly. When cool stir in lemon juice and cream.

Pour mixture into ice cream freezer can, cover and refrigerate until well chilled, assemble freezer with ice and salt according to manufacturers directions. When it becomes difficult to crank by hand or when the motor stalls on the electric freezer, remove dasher, cover can and place in freezer to ripen. Makes one quart.

STRAWBERRY ICE CREAM

1 cup sugar; 4 eggs, beat 20 minutes; 1 can Eagle brand milk; 1 large pkg. strawberries (frozen); 2 cans strawberry pop; 1 tsp. vanilla; ½ pint cream.

Mix and pour into a one gallon freezer. Add milk to fill freezer about ¾ full. Pack chopped ice and coarse salt around can using 4 parts of ice to one part salt; turn until crank turns hard. (About 30 minutes with electric freezer). 4 quarts.

Mrs. Jim (Terri) Koon

VANILLA ICE CREAM
4 eggs; 1½ cups sugar; pint of cream; 2 T. vanilla; milk to fill gallon freezer 2/3 full.

Cook: 1/3 cup flour, sugar and quart of milk. Cool and add eggs, beaten, pint of cream, vanilla and rest of milk. 4 quarts.

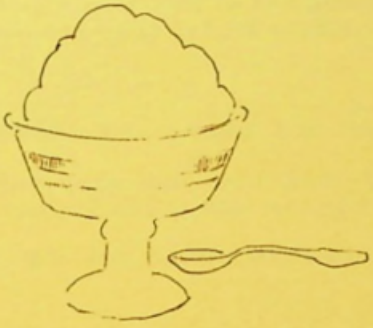
Mrs. Marion (Elaine) Graber

VANILLA ICE CREAM (6 qts.)

6 eggs; 2 cups sugar; ¾ tsp. salt; 1 T. lemon extract; 2 T. vanilla; 1 pint heavy cream; 1 pint half and half; milk to fill freezer 2/3 full.

Beat eggs until lemony colored. Add sugar in small amounts while beating. Add flavoring, salt, cream and milk. After freezing, let ripen for an hour or more.

Frozen Desserts



ORANGE PINEAPPLE SHERBET

2 cups sugar; 2 T. lemon juice; 2 cups water; 1 cup crushed pineapple and juice; 1 bottle orange crush; 2 cups whole milk.

Boil sugar and water for 5 minutes. Remove from heat and set aside to cool. Add remaining ingredients, mix thoroughly and freeze. 4 quarts.

PINEAPPLE SHERBET

2 cups buttermilk; 1 cup sugar; 1 9-oz. can crushed pineapple; 1 tsp. vanilla extract; ½ T. unflavored gelatine; 2 T. cold water; 1 egg white, stiffly beaten.

Mix buttermilk, sugar, pineapple and vanilla; add gelatine softened in cold water and dissolve over hot water. Freeze firm in refrigerator tray then break into chunks then beat smooth. Add egg white and put back in cold tray. Freeze.

FREEZER ICE CREAM

6 eggs (well beaten); 2 T. vanilla; 3 cups sugar; 1 qt. cream; milk.

Gradually add sugar to beaten eggs. Beat until thick. Add flavoring and cream. Pour into a 1½ gal. freezer and add milk to fill, leaving 3" space at top.

Mrs. Bob (Leona) Morrison

EASY ICE DESSERT

2 cans Eagle brand sweetened, condensed milk; 2 bottles soda pop (28-oz.) or 4 12-oz.

Pour into ice cream freezer; this makes 2 qts. Flavor of pop determines color and flavor.

FLOATS— one serving

Fill tall glass ¾ full of soft drink; drop in scoop of ice cream or sherbet. Serve with straw and long spoon.

SODA

Spoonful of vanilla ice cream in glass then add spoonful of crushed pineapple or other fruit crushed. Mash and mix slightly. Fill glass with chilled, carbonated water and stir slightly.

FIZZES

Press raspberries or strawberries through strainer; sugar to taste. Put 1/3 cup in tall glass, stir in 3 T. cream, then fill glass with carbonated water.

GOLDEN PUNCH

1 large can apricot nectar; 1 large can pineapple juice; 3 cans frozen lemonade, diluted as directed; 2 large bottles chilled ginger ale.

Blend apricot nectar, pineapple juice, and lemonade. Chill thoroughly. At serving time, add ginger ale. For beauty, add an ice ring with flowers or fruit frozen in it. Use a round ring mold for the ring.

SPARKLING PUNCH

3 cups sugar; 3 cups boiling water; 1 cup lemon juice; 1 46-oz. can pineapple juice; 3 pints carbonated water; strawberries or lemon slices.

Dissolve sugar and water. Cool. Add fruit juice. Chill. At serving time, add carbonated water or ginger ale. Serve in punch bowl with block of ice. Decorate with fresh or frozen strawberries, orange and pineapple slices. Yield 30 to 40 servings.

PARTY PUNCH

3 qts. unsweetened pineapple juice; juices of: 8 lemons, 8 oranges, 8 limes; 2 cups sugar; 1 cup mint leaves; 4 qts. dry ginger ale; 2 qts. carbonated water; 2 cups quartered bing cherries.

Combine fruit juices, sugar and mint leaves. Mix thoroughly. Chill. Just before serving, add ginger ale, cold water and cherries, if desired. Pour over chunk of ice in punch bowl. Float thin slices of lemon and orange.

SHERBET PUNCH

1 tall can pineapple juice; 3 cans frozen lemonade plus water; 1 large bottle ginger ale; ½ gal. pineapple sherbet (slightly softened). Combine juice and lemonade.

96 oz
46
32
174

PUNCH 5-23-88 asig- 22 8oz servings

3 pkg. Kool-Ade (any flavor) cherry or raspberry excellent; 2 cups sugar; 3 qts. water; 46-oz. can pineapple juice; 1 qt. ginger ale. ½ gal raspberry sherbet

Boil sugar and water together about 3 minutes. Cool; then add Kool-Ade dissolved in 3 cups water. Add pineapple juice. Just before serving, add ginger ale. Makes 50 servings.

Beverages

American Recipe

In your home mix:
2 parts love
1 part confidence
1 part courage

Add
dash of humor
flavor with joy,
consideration and
pride

In your church place:
1 large square sincerity
2 heaping cups vision
3 full measures of faith

Sift until
smooth

In your schools place:

3 cups practical knowledge
2 parts ambition
1 measure self reliance

fold in 2
parts wisdom
stir

Combine above mixture. Add equal parts active citizenship and free enterprise (Use fresh, crisp, high quality ingredients) Place finished mixture in container of freedom and warm in oven of understanding When dish is cool, cover with smooth blend of happiness, peace and contentment.

This dish, can be enjoyed daily by Americans but is considered a rare treat in many other countries of the world.

PUNCH FOR 250-300

3 large cartons 7-Up (6 bottles); 8 large cans frozen lemonade; 8 46-oz. cans pineapple juice; 3 large boxes Jello (Flavor determines color.); sugar as needed; 50 lbs. crushed ice.

Mix pineapple juice and lemonade. Dissolve Jello in 6 cups hot water. Add 2 cups cold water. Add 7-Up then pour over ice. Don't mix over an hour before serving.

HOT CHOCOLATE MIX

14 qt. size instant dry non-fat milk; 6 8-oz. jars instant cream (Creamora, Pream, etc.); 2 lbs. (cocoa mix Nestles Quick); 2 lbs. powdered sugar.

Mix together. When ready to use, fill cup about 1/3 full of mix. Add boiling water or, if you want a cold drink, add cold water and stir.

PUNCH 1 gallon

1 cup sugar; 3 cups lemon juice; 1 qt. orange (frozen or fresh); 1 cup pineapple juice (frozen).

Pour above ingredients over ice and add 2 quarts ginger ale, berries or fruit.

FRESH STRAWBERRY SODA

3 T. milk; 2 scoops vanilla or strawberry ice cream; ½ cup frozen or fresh crushed sweetened strawberries; ginger ale or carbonated soda.

Combine all in blender and blend until smooth. 1 serving.

LEMONADE SYRUP

1 lb. sugar; 1 pint water; 6 lemons.

Cook the sugar and water together without stirring until it is a thick syrup, adding the outer rind of 1 lemon. When this is cool, add lemon juice and bottle. Dilute with ice water for lemonade.

ALMOND COVERED CHEESE BALL

Grate ¼ lb. sharp cheddar cheese. Mix with 3-oz. softened cream cheese ¼ cup diced pimiento; ¾ cup sliced natural almonds; 1 T. lemon juice; ½ tsp. salt; 1 tsp. Worcestershire sauce; 1 tsp. grated onion; dash of cayenne.

Shape into ball. Coat with ¼ cup almonds. Serve chilled. Makes one large ball.

CHEESE NUGGETS

1 cup (¼ lb.) shredded cheddar cheese; ¼ cup butter; ¾ cup flour; 1/8 tsp. salt; ½ tsp. paprika; stuffed olives.

Blend cheese and butter. Add flour, salt, and paprika. Mix to form dough. Shape about a tsp. around a medium stuffed olive. Bake at 400 degrees for 12 to 15 minutes. Makes 1 to 2½ dozen appetizers.

BACON DIP

8 slices bacon, browned and crisp. Drain. 8-oz. Philly cream cheese; 1 T. onion juice or finely chopped onion; 2 T. bacon grease; 1 to 2 T. cream; ½ cup mayonnaise.

Crumble bacon, blend cream cheese and mix together. Add onion juice, bacon grease, cream and mayonnaise. Thoroughly blend. Serve in dip bowl.

Mrs. Elmer (May) Zerger

CHEESE

Scald 2 gallons sour milk and strain. Add 1½ tsp. soda and ½ cup butter to curd. Let stand 2 hours. Put in double boiler and add 1 tsp. butter coloring and 2 tsp. salt. Stir and add cup of very sour cream; cook ½ hour or until curd dissolves. Pour in mold. The older the butter and cream, the better.

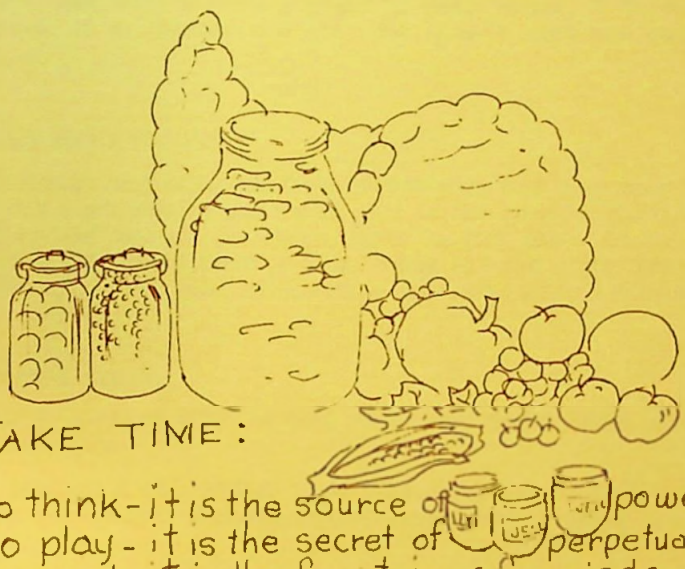
SANDWICH FILLING

1 tsp. cornstarch; 2 T. butter; 1 cup diced cheese (processed); 6 T. milk; ¼ cup chopped pimiento; salt, pepper and pickle relish (if desired).

Blend cornstarch with milk. Cook in double boiler; cool and add rest of ingredients.

Snacks

Miscellaneous



TAKE TIME:

to think - it is the source of power.
to play - it is the secret of perpetual youth
to read - it is the fountain of wisdom
to pray - it is the greatest power on earth.
to love and be loved - a God given privilege
to be friendly - it is the road to happiness
to laugh - it is the music of the soul
to give - it is too short a day to be selfish
to work - it is the price of success.

(Squib Nurses Notes, 1961)

CORN RELISH

2 dozen ears corn; 2 small heads cabbage; 4 onions; 2 green peppers; 1 qt. white vinegar; 1 cup sugar; 1 tsp. salt; 4 T. ground mustard (optional).

Cut corn from cob. Chop other ingredients. Cook 1 hour and seal in jars.

HEALTH RELISH

4 large carrots; 1 head cabbage (large); 9 green peppers; 9 red peppers; 8 onions.

Grind all together and cover with ½ cup salt and let stand 3 hours. Drain and rinse well. Mix with 2 pints vinegar, 2 pints sugar, 2 T. mustard seed, 2 T. celery seed, ½ T. paprika. Do not cook. Leave cold and can in sterilized and cooled jars.

SUN DRIED SWEET CORN

Take the husks and silks off fresh sweet corn and drop ears into boiling salted water. Cook 5 minutes or until milk sets in the kernels. Cool, then cut corn from cob and spread kernels in single layer in flat pans. Cover with clean, white cloth. Set in sun for at least 2 days. Bring in each night. Store at room temperature in clean, covered jars. Corn will remain good up to 6 months.

CALIFORNIA DILLS

Let whole cucumbers stand in cold water over night. Drain, place garlic, dill and cucumbers in jars.

Heat to boiling: 3 qts. water, 1 qt. vinegar, 1 cup salt, ¼ tsp. alum. Pour over cukes and seal. Allow to stand several weeks before using.

GREEN RELISH

4 cups ground onion; 4 cups ground cabbage; 4 cups ground green tomatoes; 12 ground green peppers; 6 ground red peppers (mango); ½ cup salt.

Grind vegetables using coarse blade, mix with salt and let stand over night. Drain and rinse.

Combine: 1 T. celery seed, 2 T. mustard seed, 6 cups sugar, 4 cups vinegar, 2 cups water. Pour over vegetables and heat to boiling point., then simmer for 3 minutes, pour in jars and seal. (makes 10 pints)

Mrs. Clyde (Susan) Wilson

TURNIP KRAUT

1 gal. ground turnips; 4 T. mustard seed; 1 cup white vinegar; 3 cups sugar; 2 pz. horseradish (or ¼ cup); salt to taste.

Mix and let stand one week. Serve with meat.

Mrs. Bydus (Elsie) Taber

PICALILLI

1 peck green tomatoes; 1 cup salt; 1 head cabbage; 3 peppers, red or green; 8 onions.

Chop and cover with the cup of salt. Let stand over night. Drain. Cover with 2 quarts vinegar, 2 cups sugar, ½ lb. mustard seed, ¼ tsp. cayenne pepper, 2 T. black pepper, 1 T. cloves, 1 T. allspice, 2 T. ginger. Boil about 30 minutes and can.

PICKLED OKRA

6 qts. whole okra; 6 heads dill; 6 buds garlic; 2 qts. water; 1 qt. vinegar; 1 cup salt.

Select firm, medium sized okra. Pack whole into sterilized jars. Add to each qt. jar, a head of dill and a garlic bud. Make brine of water, vinegar and salt. Bring to boiling point. Pour hot brine over okra in jar and seal. These are ready in 4-6 weeks.

Mrs. Elden (Juanita) Wilkinson

STRAWBERRY PRESERVES

Wash and hull 1 qt. of fresh berries, leave whole. Cover with boiling water and let stand 5 minutes. Drain well and add 2 cups sugar and ½ lemon in saucepan. Bring to a boil; then add 2 more cups sugar. Boil 10 to 20 minutes (until thick). Turn out in shallow pan. Let stand over night. Can up cold.

RHUBARB JAM 8-9-99

Cantelope, 8 oz

4 cups rhubarb, chopped; 4 cups sugar; 1 small can crushed pineapple; 1 pkg. strawberry or red raspberry gelatine.

Combine rhubarb and sugar, let stand 3 hours. Stir once in a while. Boil this mixture 10 minutes. Add crushed pineapple and boil 5 to 7 minutes more. Remove from heat. Add one pkg. gelatine. Pour into jars and seal.

Martha Field

APRICOT-PINEAPPLE MARMALADE

1 lb. small dried apricots; 2 oranges, ground; 2 1-lb. 4-oz. can pineapple; 8 cups sugar.

Soak apricots overnight. Cook until tender. Grind apricots, sugar, oranges. Cook 25 to 30 minutes. Makes 7 pints.

BERRY JAM

3 cups crushed blackberries, raspberries, or strawberries (about 1½ quarts); 5 cups sugar; 1 box powdered pectin and 1 cup water or ½ bottle liquid pectin.

Measure prepared berries in extra large mixing bowl. Add sugar, mix well, and let stand for 20 minutes, stirring occasionally. If using powdered pectin, dissolve pectin in the water, bring to a boil, and boil for 1 minute. Add pectin to berries and sugar and stir for 2 minutes. Pour the jam into freezer containers or canning jars, leaving ½ inch space at the top. Cover container and let stand for 24 hours. Makes about 7 one-half pint jars.

JELLY FROM BOTTLED APPLE OR GRAPE JUICE

5 cups granulated sugar; 4 cups grape or apple juice; 1 box powdered pectin.

Combine the juice and pectin in large kettle; bring to a rolling boil, stirring constantly. Stir in the sugar; bring to boil again and boil hard 1 minute. Remove from heat. Skim off foam with a metal spoon and pour jelly into scalded glasses. Seal with 1/8 inch melted parafin.

WATERMELON PICKLE

3 lbs. prepared watermelon rind; 5 cups sugar; 2 cups vinegar; 1 cup water; 1 T. stick cinnamon; 1 T. whole cloves; 1 T. whole allspice; 1 lemon.

Remove the pink pulp and green skin and cut the remainder in small pieces. Let stand overnight in salt water(2 T. salt to one quart of water), drain, cover with fresh water and boil until tender. Mix sugar, vinegar and water, and then add spices in a cheesecloth bag, and the lemon, sliced. Boil 5 minutes, add watermelon and cook until transparent. Turn into clean, hot jars and seal after removing spice bag.

JESSIE ELLEN'S PEACH JAM

4 cups fruit; 7½ cups sugar; 1 Certo; 1 lemon.

Measure sugar and fruit; place in large kettle. Mix well and bring to a full rolling boil over intense heat. Stir constantly. Boil 1 minute. Take off heat and stir in Certo. Stir and skim 5 minutes while this cools. Pour quickly into glasses; parafin while hot.

APPLE BUTTER--QUICK METHOD

1 qt. apple pulp; 1 cupful of apple juice; 4 cupfuls of sugar; 1 T. of cinnamon.

Cook good quality tart apples, without paring or coring, until tender enough to put through a seive. Add 1 cupful of the apple juice to the pulp and combine with the sugar and spice. Cook over moderate heat until the hot butter is the consistency of marmalade. Stir frequently with a wooden spoon to keep the fruit butter from sticking.

SWISS STEAK serves 75-100

Use 75 to 100 pieces of tenderized steak as needed. Flour meat and brown in grease. Place in baking pan or electric roaster and cover with sauce.

Sauce: 1 gallon catsup; 6 cans tomato sauce; 1 18-oz. bottle of open pit barbecue sauce (southern style); 3 lbs. ground onion; 2 T. Worcestershire sauce. Add water to make 3 gallons. Pour over meat and bake slowly for three hours.

Mrs. Johnny J. (Helen) Schrag

CHEESE CAKE

For 12 servings	For 50 servings
Mix for crust	
2 cups crushed graham crackers	8 cups
¾ stick margarine	3 sticks
Reserve some for topping.	
Cream:	
1 8-oz. pkg. cream cheese	4 pkgs.
1 cup sugar	4 cups
Add:	
1 small can crushed pineapple	4 cans
Fix Jello to syrup and cool.	
1 small pkg. lemon Jello	4 pkgs.
1 cup hot water	4 cups
add to creamed mixture.	
Whip 2 cups cream or use Cool Whip	8 cups

Pat crust into 9 by 12" pan. Pour mixture onto crust, sprinkle with topping crumbs Refrigerate for a few hours.

Mrs. Herman (Hulda) Krehbiel

MASHED POTATO MAPLE LOGS

1½ cups warm mashed potatoes; 2 cups luke warm water; 1 cup sugar; 2 envelopes dry yeast; ½ cup melted butter; 2 eggs, well beaten; 2 tsp. salt; 1 tsp. vanilla.

Flour enough to make stiff dough. Combine potatoes, water, sugar and yeast. Let set a few minutes. Add butter, eggs, salt and flavoring and 4 cups of flour. Beat with a spoon a few minutes, then mix in remaining flour. Let rise, knead and let rise again until double in bulk. Roll to ½" thickness, cut in strips 2 by 4". Ler rise. When light, fry in deep fat or oil. Dip into powdered sugar icing. Sprinkle with finely chopped nuts if desired. (Serves 50).

Mrs. Lonnie (Bessie) Graber

Quanity Cookery

* foods	for 25	for 100
Hamburger	9 lbs.	35 lbs
Ham (bone in)	14"	55"
Chicken or Turkey	13 lbs	50-75 lbs
Potato Salad	4½ qts.	4½ gal.
Scalloped potatoes	4½ qts.	17 qts.
	1 (12"x20" pan)	
Spaghetti	1¼ gal.	5 gal.
Baked beans	3/4 gal.	2½ gal.
Jello Salad	¾ gal.	2½ gal.
Coffee	½ lb.	2 lbs.
	1½ gal water	6 gal. water
Lemonade	10-15 lemons	40-60 lemons
	1½ gal. water	6 gal. water

* USDA handbook

FRUIT SALAD serves 40

2 cans red sour cherries; 6 tsp. cornstarch; 3 cups water; 2 3-oz. pkgs. raspberry gelatine; 3 cups sugar; 2 small cans crushed pineapple; few drops red food coloring; 6 sliced bananas; 2 cups chopped pecans.

Drain juice from cherries into saucepan. Dissolve cornstarch in ½ cup water; add to juice with remaining water. Cook until thick and clear. Remove from heat; add gelatine, sugar, cherries, pineapple, and food coloring. Cool, add bananas and pecans. When mixture starts to congeal, chill until ready to serve. May be topped with whipped cream.

Hulda Flickner

RHUBARB DELIGHT serves 40

6 cups rhubarb; 3 cups sugar; 3 3-oz. pkgs. strawberry gelatine; 6 cups marshmallows; ¾ cup shortening; 3 eggs; 1½ cups milk; 2¼ tsp. baking powder; ¾ tsp. salt.

Mix rhubarb with 1½ cups sugar, put in a 10 by 16" baking pan. Sprinkle with Jello. Place marshmallows over top. Cream shortening with remaining sugar, add eggs and beat well. Add dry ingredients with milk. Pour over rhubarb. Bake in 350 degree oven until topping is done. Serve upside-down.

Mrs. Joe C. (Della) Graber

CHEESE AND BEEF CASSEROLE

6 eggs slightly beaten; 3 cups milk; 6 T. Worcestershire sauce; 6 tsp. salt; 12 T. minced onion; 3 tsp. dry mustard; pepper to taste; 6 cups dry bread crumbs; 6 lbs. ground beef; ¾ lb. cheddar cheese sliced.

Combine eggs, milk, W. sauce, salt, pepper, mustard and bread crumbs. Allow to stand 5 minutes, then add ground beef and onion, mix well. Place half the mixture in bottom of 3 or 4 greased 8 by 8" baking dishes. Arrange slices of cheese evenly on top in each dish. Cover with rest of meat mixture. Bake at 350 degrees for 40 to 50 minutes (serves 35-40)

Mrs. Dan (Elva) Goering

SALMON LOAF SUPREME serves 40

4 1-lb. cans flaked salmon; 4 cups grated American cheese; 4 eggs, beaten; 3 cups milk; 3 tsp. season salt; 4 T. lemon juice; 4 T. finely cut onion; 5 cups cracker crumbs (buttered).

Combine in order given and top with buttered crumbs. Bake in greased pans 45-50 minutes or until done at 350 degrees.

Mrs. Harvey (Helen) Albrecht

SLOPPY JOES 13 dozen

15 lbs. ground beef; 21 cups milk; 6 cups crushed crackers; 8 T. chili powder; onions.

SOME FOLKS SAY

Use hot vinegar to remove decals from glass, ceramics or other smooth surfaces.

Pour hot water over raisins, then rinse with cold water before grinding; they will cut instead of mashing

To tint shredded or flaked coconut easily, put in jar with a few drops of food coloring, fasten the lid and shake until color is right.

To coat chicken or small pieces of meat quickly, place in paper bag with small amount of flour, shake contents and remove with tongs.

A little butter added to the water when cooking spaghetti or rice will prevent contents boiling over.

Grease knife with margarine or cooking oil before cutting meringue; this makes a clean cut and does not stick to topping.

Marshmallows kept in the freezer cut easily without sticking to shears.

Grind the peelings of lemons and oranges and keep in the freezer to use in salad dressings, frostings or baked goods.

Nuts will remain fresh when stored in freezer.

For thickening in fruit pies, use two tablespoons tapioca in place of flour.

Plain gelatine added to boiled icing will increase bulk and help it stand in swirls.

Many cooks add two tablespoons of boiling water to butter and sugar when mixing a cake to insure a fine texture cake.

A pinch of baking soda will keep boiled syrup from crystallizing.

Add sugar for fried cakes, fritters, etc., to the milk; this keeps fat from being absorbed by the cakes in frying.

7/8 cup of all-purpose flour plus 2 T. of cornstarch may be used in place of 1 cup cake flour.

Common baking soda is an excellent fire extinguisher.

The flavor of a mild berry can be sharpened by adding a teaspoon of salt in a pie instead of lemon juice or vinegar.

As soon as eggs are boiled, pour off hot water, crack each shell slightly and cover with cold water. The shells are easily removed if this is done.

Prick the skins of white or sweet potatoes before they are placed in the oven to bake to prevent their shells exploding.

Cook spinach without covering to retain color.

If a little grease appears on top of meat gravy, a pinch of baking powder will make it vanish.

CALORIE COUNT

Beverages	
1 cup cocoa	190
1 cup coffee	0
2 T. whipped cream	110
8 oz. carbonated	70
1 cup lemonade	110
1 cup skimmed milk	90
1 cup whole milk	160
8 oz. beer	115
1½ oz. whiskey	110

Breads	
1 sl. white	60
1 sl. whole wheat	60
1 med. biscuit	140
1 med. graham cracker	30
1 med. saltine cracker	20
1 sweet roll	140

Desserts	
1 sl. angel food cake	110
1 sl. chocolate, iced	440
1 cookie	120
½ cup chocolate pudding	210
½ cup ice cream	140
gelatine	50
sherbet	130
1/6 apple or cherry pie	400
1/6 lemon meringue	360

Meats	
3 oz. hamburger	245
3 oz. steak	400
3 oz. liver	120
2 strips bacon	100
3 oz. pork chops	320
3 oz. baked ham	250
3 oz. chicken breast	90
5 oz. chicken drumstick	160
4 oz. turkey	210

Fish	
fish sticks	150
salmon	145
tuna (water pack)	110

Cheese and Eggs	
1 sl. American cheese	110
¼ cup cottage cheese	60
egg	80
egg (fried)	110

Fruit	
1 med. apple	90
banana	130
½ grapefruit	80
orange	70
½ cup pineapple	40

Vegetables	
½ cup asparagus	20
½ cup beans	
baked	120
lima	90
string	20
½ cup broccoli	20
cabbage	20
carrots	30
cauliflower	10
1 ear corn	80
potatoes	
1 med. baked	90
10 pieces fried	160
½ cup mashed	60
spinach	20
tomato juice	20
¼ head lettuce	15

Miscellaneous	
1 T. catsup	20
1½ tsp. butter	50
1 T. mayonnaise	110
2 T. gravy	80
½ cup noodles	100
½ oz. peanuts	90
10 potato chips	110
1 T. jelly	50

TABLE OF CONTENTS

CAKES

Scripture Cake 1
Angel Food Cake 1
Burnt Sugar Cake 1
White Buttermilk Cake 2
Chocolate Cake 2
Cheese Cake 2
Maggie Jane's Frosty Layer Cake 2
Oatmeal Cake 2
Cinnamon Crunch Coffee Cake 3
Date Nut Cake 3
White Cake Supreme 3
White Cake 3
German Chocolate Cake 4
Mississippi Mud Cake 4
Quick and Easy Icing 4
Pineapple Upside Down Cake 4
Banana Cake 4
Dump Cake 5
Apple Cake 5
Cherry Bundt Cake 5
Sherry Bundt Cake 5
Poppy Seed Cake 6
Texas Pecan Cake 6
Prune Ring 6
Emma's Spice Cake 7
Orange Apple Cake 7
Wacky Cake 7
Brown Sugar Pound Cake 8
Nutmeg Cake 8
Raw Apple Cake 8
Chocolate Cake 8
Red Chocolate Cake 9
Chocolate Pudding Cake 9
Chocolate Cake 9
Hot Water Sponge Cake 9
Best Gingerbread 9
Chocolate Cola Cake 10
Orange Raisin Cake 10
Ludia Vean's Best White Cake 10
Mississippi Cake 10
Chocolate Cake 10
Mayonnaise Cake 11
Triple Fudge Cake 11
Apple Cake 11
Sour Cream Spice Cake 11
Missouri Fruit Cake 11
Emily Angeline's Fruit Cake 12
No-Bake Fruit Cake 12
Nine and Half Minute Fruit Cake 12
Bishop's Bread 12

BREADS

Starter Yeast Bread 13
Raisin Casserole Bread 13
White Bread 13
Refrigerator Rolls 13
Dilly Bread 14
French Bread 14
French Bread 14
German Graham Rye Bread 15
White Bread 15
Family Rolls 15
Banana Bread 15
Poppy Seed Rolls 16
Ice Box Rolls 16
Potato Refrigerator Rolls 16
Mashed Potato Rolls 16
No Knead Rolls 17
Raised Doughnuts 17
Cinnamon Twists 17
Swedish Rye Bread 17
Pumpkin Bread 17
Oatmeal Muffins 18
Six Weeks Muffins 18
Orange Bread 18
Corn Bread 18
Corn Meal Mush 18
Batty Cakes 18
Corn Bread 19
Biscuits 19
Drop Biscuits 19
Cinnamon Rolls 19
Cheese Biscuits 19
Alaska Angel Buns 19
Caramel Twists 20
Soda Biscuits 20
Early Day Buckwheat Cakes 20
Funnel Cakes 20
Waffles 21
Griddle Cakes 21
Waffles 21
Plain Pancakes 21
Corn Meal Pancakes 21
Golden Delight Pancakes 21

MEATS

Angels on Horseback 22
Ham and Beef Loaf 22
Hamburger Curry 22
Swiss Steak 22
Hamburger Stuffed Bread 22
Meat Main Dish 22

Goulash 23
Meat Loaf 23
Economy Roast 23
Chinese Hamburger 23
Ground Beef Grand Style 23
Oven Bake Beef Stew 24
Swedish Meatballs 24
Noodle Creole Casserole 24
Roast and Vegetables 24
Stuffed Peppers 25
Cabbage and Meatballs 25
Hamburger Casserole 25
Tater Tot Casserole 25
Hamburger Casserole with Drop Biscuits 26
Bavarian Beef Sandwiches 26
Favorite Meat Loaf 26
Tacos 26
Sloppy Joes 27
Corn Dogs 27
Barbecue Sauce 27
Lasagne 27
Spaghetti with Beef 27
Mince Meat 28
Huntington Chicken 28
Chicken Supreme 28
Chicken Dumplings 28
Roast Turkey 28
Noodles 28
Plain Bread Dressing 29
Oven Fried Chicken 29
Quick Baked Chicken 29
Spaghetti with Chicken Livers 29
Chicken and Rice 30
Salmon Loaf with Cheese Sauce 30
Speedy Ham Dish 30
Upside Down Ham Loaf 30
Sweet 'N Sour Top Chops 31
Scalloped Oysters 31
Salmon and Rice Casserole 31
Lamb Stew 31
Roast Venison 31
Venison Steak 31

SALADS

Holiday Cranberry Salad 32
Green Bean Salad 32
Crab Salad 32
Lettuce Salad 32
Wheat Salad 32
Creamy Spring Salad 33
Kraut Salad 33
Ollene's Fruit Salad 33
Pineapple Salad 33
7-Up Salad 33
Pineapple Cheese Salad 33
Fruit and Cheese Salad 34
3 Bean Salad 34
Cabbage and Pineapple Salad 34
Salad Combinations 34
Chicken Salad 34
Macaroni Salad 35
Cottage Cheese Mix Salads 35
Mexican Tossed Salad 35
Pink Dressing 35
Honey French Dressing 35
Thousand Island Dressing 35
Potato Salad 35
Russian Dressing 36
French Dressing 36
Cooked Mayonnaise 36
Fruit Salad Dressing 36

VEGETABLES

Corn 37
Green Beans 37
Harvard Beets 37
Green Bean Casserole 37
Quick Asparagus Casserole 37
Corn Pudding 37
Potato Puffs 37
Cabbage Rolls 38
Marinated Carrots 38
Sweet Potatoes with Caramel Sauce 38
Sweet Potato Pone 38
Zucchini and Pimiento Casserole 38
Baked Bean Casserole 39
Smick's Borsch Soup 39
Cream Vegetable Soup 39
Cream of Tomato Soup 39

PASTRIES

Cherry Pizza 40
French Chocolate Pie 40
Egg Nog Pie 40
Chocolate Cream Pie 40
Fresh Strawberry Pie 40
Fried Pies 41
Paper Bag Apple Pie 41
Angel Pie 41
Mile High Strawberry Pie 41
French Cream Pie 41
Nut Butterscotch Pie 42
Orange Pie 42
Jeff Davis Pie 42

Rhubarb Pie 42
Coconut Chiffon Pie 42
Vanilla or Chocolate Pie Filling 42
Perfect Pecan Pie 43
Pumpkin Pie Squares 43
Lemon Pie 43
Crustless Apple Pie 43
Plain Good Pumpkin Pie 43
Vinegar Pie 44
Orange-Angel Pie 44
Ice Cream Pie 44
Sour Cream Raisin Pie 44
High and Light Meringue 44
Meringue with Marshmallows 45
Slow Bake Meringue 45
Whipped Cream Topping 45
Plain Pastry 45
Hot Water Pastry 45
Egg Crust 45

DESSERTS
Blueberry Angel Treat 46
Apple Strudel 46
Angel Dessert 46
Peppermint Delight 46
Rhubarb Dream Dessert 47
Shortcake Dessert 47
Easy Dessert 47
Lime Dessert 47
Rocky Road Dessert 47
Cheese Cake 47
Cherry Pudding 48
Rhubarb Dessert 48
Hot Fudge Pudding 48
Ozark Pudding 48
Date Pudding 48
Orange Tapioca 48
Tapioca and Pudding 49
Strawberry Loaf 49
Chocolate Tapioca Pudding 49
Caramel Apples 49

COOKIES
Fruit Cookies 50
Ranger Cookies 50
Brownies 50
Cathedral Window Cookies 50
Thumb Print Cookies 50
Raisin Spice Bars 51
Soft Molasses Cookies 51
Chewy Cookies 51
Quickie Cookies 51
Sugar Cookies 51
Speedy Oatmeal Cookies 52
Soft Oatmeal Drop Cookies 52
Applesauce Cookies 52
Peppernuts 52
Pecan Surprise Bars 52
No Bake Peanut Butter Cookies 53
Pineapple Cookie Bars 53
Orange Balls 53
Blarney Stones 53
Taffy Nut Cookies 53
Very Best Oatmeal Cookies 54
Chocolate Crunch 54
Quick Coconut Cookies 54

CANDY
Peanut Brittle 55
Strawberry Divinity 55
Four-Minute Fudge 55
Chat 'N Chews 55
Peanut Brittle 55
White Mountain Fudge 56
Pecan Pralines 56
Date Candy 56
Delicious White Fudge 56
Fast Fudge 56
No Cook Candy 57
Mints 57
All Color Gumdrops 57

FROZEN DESSERTS
Ice Cream 58
Cantaloupe Ice Cream 58
Strawberry Ice Cream 58
Vanilla Ice Cream 58
Vanilla Ice Cream 58
Orange Pineapple Sherbet 59
Pineapple Sherbet 59
Freezer Ice Cream 59
Easy Ice Dessert 59

BEVERAGES
Floats 60
Soda 60
Fizzes 60
Golden Punch 60
Sparkling Punch 60
Party Punch 60
Sherbet Punch 60
Punch 60
Punch for 250-300 61
Hot Chocolate Mix 61
Punch 61

Fresh Strawberry Soda 61
Lemonade Syrup 61

SNACKS
Almond Covered Cheese Ball 62
Cheese Nuggets 62
Bacon Dip 62
Cheese 62
Sandwich Filling 62

MISCELLANEOUS
Corn Relish 63
Health Relish 63
Sun Dried Sweet Corn 63
California Dills 63
Green Relish 63
Turnip Kraut 63
Picalilli 64
Pickled Orka 64
Strawberry Preserves 64
Rhubarb Jam 64
Apricot - Pineapple Marmalade 64
Berry Jam 64
Jelly from Bottled Juice 65
Watermelon Pickle 65
Jessie Ellen's Peach Jam 65
Apple Butter Quick Method 65

QUANTITY COOKERY
Swiss Steak 75-100 66
Cheese Cake 12-50 66
Mashed Potato Maple Logs 50 66
Fruit Salad 40 67
Rhubarb Delight 40 67
Cheese and Beef Casserole 35-40 67
Salmon Loaf Supreme 40 67
Sloppy Joes 13 dozen 67

Some Folks Say

Calorie Count